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CHOPSTICKS NEW YORK

9
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vol. 005
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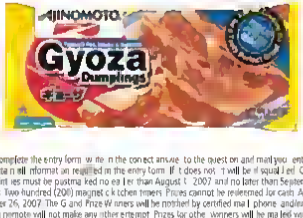

TO ENTER: NO PURCHASE IS NECESSARY. To enter, complete the entry form, write in the correct answer to the quiz question and mail your entry form to: Ajinomoto CRUNCHY! CRUNCHY! Sweepstakes, 3480 Torrance Blvd., Suite 310, Torrance, CA 90503. You may use a post card instead of the entry form but the post card must contain all information required on the entry form. If it does not, it will be disqualified. Only entries with the correct answer to the question and which fully comply with these Rules are eligible to participate in the drawing. Only one entry is allowed per entrant's mailing address. Entries must be postmarked no earlier than August 1, 2007 and no later than September 30, 2007 and must be received by Ajinomoto by no later than 5pm PST on October 6, 2007. PRIZES: Grand Prize: Fifty (50) Zojirushi Gourmet d'Expert® Electronic Skillets. Second prizes: Two hundred (200) magnetic kitchen timers. Prizes cannot be redeemed for cash. Ajinomoto may substitute a prize of equal or greater value. DRAWING: A total of 250 winners will be selected at the end of the Sweepstakes in a random drawing which will take place on October 26, 2007. The Grand Prize Winners will be notified by certified mail, phone, and/or email (if prov ided) within two weeks after the drawing. If the Grand Prize Winners cannot be contacted in the first attempt, Ajinomoto will make a second attempt. If no contact is obtained, Ajinomoto will not make any other attempt. Prizes for other winners will be mailed with no effort to contact. If the prize is returned as undeliverable after the second attempt to deliver, it will be made and the prize will be forfeited. The number of eligible entries received will determine the odds of winning. If for any reason the Sweepstakes cannot be conducted as originally planned, Ajinomoto may cancel, suspend or modify the Sweepstakes in any respect. Winners will be responsible for all applicable taxes (federal, state, local and/or income) and all taxes, fees and expenses not expressly assumed by Ajinomoto described herein. ELIGIBILITY AND GENERAL TERMS AND CONDITIONS: Open to individual legal residents of the United States over the age 18 at the date the entry is made. Employees of Ajinomoto, its subsidiaries or affiliates, distributors, retailers, sales representatives, advertising or promotion agencies and their immediate families and household members of each of the above are NOT eligible. Void outside of the United States and where prohibited by law. Ajinomoto may disqualify any individual it believes to be tampering with the entry process or any of the operation of this Sweepstakes or to be acting or with intent to annoy, abuse, threaten or harass any other person. By entering the Sweepstakes, each entrant agrees that the decisions of Ajinomoto are final and binding in all respects, waives all claims of ambiguity with the Rules, waives all claims that Ajinomoto is responsible or liable for any injury or damage of any kind in connection with his/her participation in the Sweepstakes, waives any typographical errors in Sweepstakes promotional materials, waives any stopping or making delays, waives any error or omission in connection with any winner, waives any claim for any inaccurate transcription of entry information, and/or any other errors or malfunctions, even if caused by Ajinomoto's negligence. By accepting the prize, each winner releases Ajinomoto from all liab ilities of any kind with respect to the function ing of the prize (including any property loss, damage, personal injury, or death if caused). Participation is subject to all Rules and federal, state and local laws and regulations (collectively "Rules"). Please see Ajinomoto Frozen Foods' Website for additional rules and restrictions. www.ajifrozenusa.com/sweepstakes07. Gourmet d'Expert® is a registered trademark of Zojirushi America Corporation.

CHOPSTICKS
[September 2007, Vol. 005]

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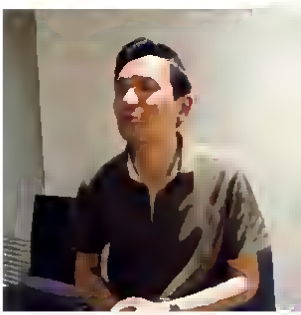

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"RAKUGO is the ART of IMAGINATION."

—— KATSURA, KOHARUDANJI

From Osaka, the capital of Japanese comedy, the leading man of RAKUGO landed in New York City last month. *Chopsticks New York* had a chance to talk with the master of this popular 300 year old Japanese tradition

How do you define RAKUGO?
It's a uniquely Japanese one-man comedy show. In RAKUGO, a storyteller, wearing kimono, sits on his heels and plays multiple characters. Props are minimal: only a fan and a Japanese towel. These two items can transform into books, swords, pipes, fish poles, whatever you want. It's a minimal style that gets the audiences' imaginations fired up.

What makes RAKUGO so intriguing? Story itself? The style of story telling? Or is it the actioo?
Many factors come into play in RAKUGO. Obviously the story is important, but also gestures, the faces you make, and the technique of manipulating all those elements in harmony are vital.

Is it a high culture?
Oh, no. Mainly commoners enjoy it.

You represeot Kamigata (Kyoto and Osaka area) style RAKUGO. How is it different from other styles?
The language we use is unique. And we use shamisen (Japanese three-string banjo) and taiko (Japanese drum) for background music and sound effects. This is unique to the Kamigata style of RAKUGO. The instruments keep things moving and for the audience it fills out the stage and makes it sound like a real play. People call RAKUGO "the art of talks." That's true, however, more correctly, it's "the art of imagination." Also, since foreigners aren't familiar with the Japanese instruments like shamisen and taiko, they can enjoy the unique melody and tone at the same time.

You have performed ootside of Japan many times. Did yoo find it difficult when you brought RAKUGO to foreign countries?
Well, I started performing in foreign countries about 7 years ago. Mostly I participated in cultural events held by embassies or consulates in order to introduce Japanese culture to that country. It was like a demonstration. Now I feel that it's time for me to step forward and bring RAKUGO to foreign countries as a real show, not just as a demonstration. That requires a lot of preparation. I came to the US as a cultural ambassador of the Japanese government this February and stayed in New York looking for a good venue for my first American show. I was here for a month, and then I had to come back in July to promote the show.

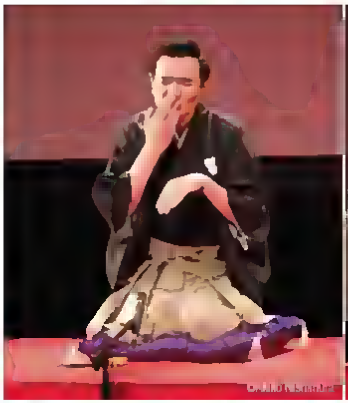
Katsura Koharudanji: Born in Osaka, Katsura Koharudanji III started his RAKUGO training in 1978. Since he began his career as a professional RAKUGO performer in the early 80s, he has appeared in countless theater and television shows and achieved critical acclaim and earned thousands of enthusiastic fans. He's also active in creating his own original RAKUGO and he has created a RAKUGO version of Shakespeare's "Romeo & Juliet." In 2006 Newsweek Japan named Koharudanji among the "One Hundred Most Respected Japanese in the World."

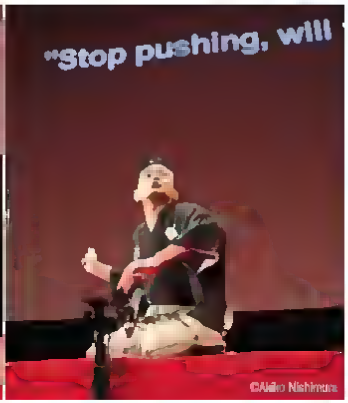
Is New York inspiring?
Yes I think it's possible to create a new RAKUGO story by using what I found in New York. But since the city is so multi-cultural, multi-racial, and multi-religious, I think it would be really difficult to create a story appealing to a wide audience. In Japan, my Kamigata style RAKUGO can be accepted nation-wide although each region has its own culture, but I can't find the common denominator in New York because everything is so intermingled What is a New Yorker, first of all? Laughter is deeply rooted in the identity of the person who creates the story and I'm not a New Yorker plus I don't even speak English So, I doubt if I can create a good New York RAKUGO But if I could pull it off, that would be fantastic.

What do you think about the future of RAKUGO?
Thanks to TV and movies, RAKUGO is becoming more and more popular among the younger generation in Japan They're starting to think of RAKUGO as their own entertainment, not just as a pastime for elderly people. On the other hand, I have personally experienced that the punch line for Japanese also works for foreigners sometimes So, I think the generation gap is getting narrower in Japan, and the world is becoming borderless for RAKUGO I really wish that RAKUGO would become a common word around the world, like EKIDEN and KARAOKE It would be wonderful if people in other countries created their own version of RAKUGO by using their folklore I don't think it's necessary for them to wear a kimono. They can wear their own clothes.

How can New Yorkers get access to RAKUGO? Do you have any suggestion?
You can watch it over the Internet. In Osaka, a RAKUGO venue, *Tenma Tenjin Hanjo-tei*, re-opened in 2006 after being closed for 60 years. It distributes a RAKUGO performance every day on the web. It requires a fee, but it's only $10 per month.

Please pick a must see place in Osaka.
Definitely **Dotonbori** A huge crab crawling across a 3-D billboard, a doll beating a drum, a shrimp thing jumping Once I saw a foreign guy rush to the police box in Dotonbori and ask, "Should I pay an admission fee?" He thought he'd wandered into some kind of weird theme park



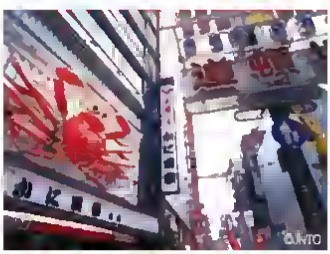


Chameleon man Koharudanji performs multiple characters in one story.

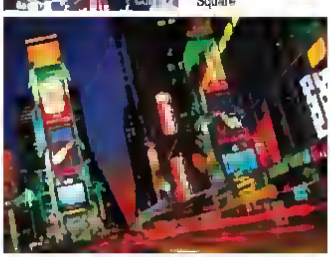
How about New York? Is there any place that attracts you?
Hmm, **Times Square**

It's somewhat similar to Dotonbori?
That's true But in Dotonbori, everything is analogue. Times Square is visually stunning "Wow, this building is made of TV monitors. Oh, that window goes right through from building to building They're competing with Dotonbori!" The energy of the two places is similar People in Osaka like mixing everything up - same as New Yorkers, I think.

(Interview: Noriko Komura)



As Koharudanji observes the kitsch decorations of Dotonbori district in Osaka resonate with the lavish kitschiness of Times Square



Tenma Tenjin Hanjo-tei,

The comedy house, specializing in RAKUGO It re-opened last year for the first time in 60 years and re-ignited a RAKUGO boom in Japan
http://www.hanjotei.jp/index.html (Japanese only)

Restaurant

The First 24-hour Eatery Opens in the Financial District

Gold St., which has opened in a swanky new 53-floor luxury rental, is a 24-hour eatery in the Financial District serving anything you want, anytime you want it. The decor plays up the gilded theme, but comfy booths, all-day breakfast, and abundant outdoor seating have an Everyman appeal. Besides being the only restaurant with no closing time in the downtown area, Gold St. has also added a premium sushi bar. While sushi is not available 24 hours a day, patrons can order all of their signature rolls from 11am-2am. Some featured rolls include, Spicy Tuna Crunch, Gold St. Roll, and Angry Spider. Gold St.'s sushi menu also includes different sushi combos so guests can sample several rolls to share at an affordable price.

Not only Sushi, they serve many different dishes, like breakfast, burgers, fresh juice and desserts. You also can have just drinks at the cozy bar and lounge. The wine and beer lists are well selected. No longer will Wall Streeters have to go home hungry after a late night at the office, nor financial district residents wander the streets looking for something to eat on the weekend, or even have to drink on an empty stomach. Along with arrivals of new shops, like Tiffany's, and a real estate boom, Gold St. makes downtown the place to go for high quality, easy eating and 24-hour fun.

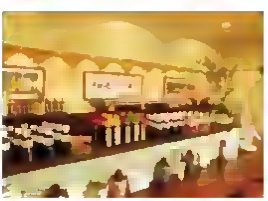
Gold St.
2 Gold St. (at Liberty St.)
Tel: 212-747-0797
Open 24/7. takeout and delivery are also available.

From Japan

Eco-Friendly Sauce Store Opens in Tokyo

"Selling fresh sauce by quantity" is the unique feature of this brand-new store just opened in Tokyo this July. The store, owned by Takeda Shoten, has a history of more than 100 years as a sauce company using a traditional method in Japan.

The sauce is comparable (yet slightly thicker) to American steak sauce or Worcestershire sauce, and goes really well with some deep fried "katsu" dishes. This store has been getting a lot of attention since opening due to the delicious taste of its products, and its eco-friendly system. Customers can bring their own container to buy as much sauce as they want. This prevents people from wasting sauce, and the sauce never gets stale at home. The company introduced this interesting retail system in order to meet a wide range of customer needs, from single adults to big families. People describe the sauce's flavor as "A condensed blessings on earth." All of the products, made fresh from natural ingredients, are very healthy and fitting for this company's ecological trend.



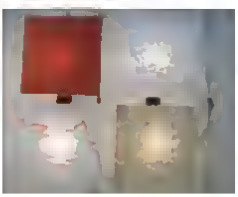
In addition, they sell 100% natural and fresh homemade sauces "daily," made from vegetables supplied directly to them from local farmers. You can even drink the sauce like juice because of its extreme freshness. When you have a chance to visit Japan, why don't you try these great sauces, for your dishes and for your health.

3-28-5, Ontacho, Higashi Murayama-shi, Tokyo 189-0011 JAPAN
TEL. 042-313-2361 www.ktakeshow.co.jp

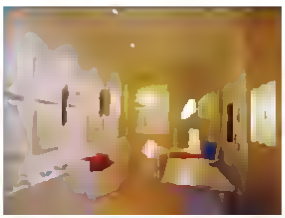
Shop

Art washi and handcrafted parchment from Japan

Have you ever seen Japanese Washi, the traditional Japanese handmade paper? At Precious Pieces you will get an exclusive first hand look at the extensive line of Washi, the handcrafted Japanese parchment. This is the only U.S. distributor of Washi from Japan. With its beauty and versatility, Washi holds boundless possibilities for use in any interior application, like for lighting and decorative hanging. With a history of over 1,500 years, creating Washi is a highly respected craft involving the skills of brilliant artisans and the labor of entire villages. Precious Pieces has direct access to a Washi art studio in Japan, which is renowned for its use of all natural, long fibers for increased durability and for producing the ultimate luxury parchment through a painstaking hand process.



Along with regular washi paper and a new art washi collection, custom orders are available at Precious Pieces now. You can order washi per square foot to add a dramatic, and upscale effect or in any dimension for your home interior. Designers can also have custom Washi made to their exact specifications and order hard-to-find brush stroked fine painted washi, naturally pigmented washi, and personalized washi lighting.



Precious Pieces has completed many commercial and residential projects in the U.S. In NYC, custom projects include the Downtown Tribeca Hotel, Radisson Hotel, and Ito-en Tea Store. Visit those places or the showroom at Precious Pieces, and explore a great world of beautiful Japanese art!

Precious Pieces
259 E. 10th St.
Tel. 212-598-5903
www.precious-piece.com

Beauty

Ginger Spa:
Get away from NYC – experience "Cupping Massage" to cure your fatigue

If you have a chance to visit New Jersey or live there, and want to experience the real Asian style of spa, come to the brand-new Ginger Spa. After being the most sought after massage therapist & esthetician for 3 years in one of the high-end spas in NJ, owner Hisako finally opened her own spa. Ginger Spa is the only spa with a Japanese owner in NJ. Hisako designed the spa with an Asian touch, from the name to the interior, in order to make guests feel as if they were in Asia. One of their signature treatments, "Cupping Massage", originally from Asia, is a very unique treatment given with clear cups. A therapist uses these bulb-like cups as a vacuum that can suck toxins away from the body. Cupping massage is very effective for healing backache and facilitating blood flow. It also helps to loosen adhesions and stimulate circulation. The treatment leaves the cups' round marks on your skin. The more you need treatments and therapy, the darker the marks get at the specific spots. Don't worry, the circules will disappear in 3-7days. The other signature treatment is "Microdermabrasion" for the face and back. Microdermabrasion is the most progressive way to exfoliate skin safely, without chemicals or lasers, and is quite popular. The machine utilizes crystals to gently resurface the top layers of the skin. It is good for acne scars, fine lines, wrinkles and other skin problems and will leave your skin with a nice glow. Hisako consults and gives the best treatment to customers with her skillful techniques and experience. Get relaxed and forget about your hectic day at this cozy Asian comfort spa!

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323 Bergen Blvd. Fairview NJ
Tel. 201-943-9300
Mon-Fri. 11am-8pm
Sat. 10am-5:30pm
Sun. 10am-4:30pm
www.ginger-spa.com

Cupping massage (60min)	$90
Swedish massage (60min)	$70
Microdermabrasion	$140
European Basic Facial	$70

*Just $50 for Microdermabrasion (First time only) for Chopsticks readers now!

☑ 立ち飲み (TACHINOMI)

Traditional Quickies Make A Trendy Comeback

Tachinomi literally means drinking while standing. Traditionally this kind of drinking took place in a bar without stools, usually annexed to a local liquor store or located underneath a railroad overpass. Although their cheap and greasy atmosphere sometimes included little rodent customers running around the feet of the human customers, Tachinomi used to be popular stops for Japan's salarymen who would flock there after a long and stressful day. They'd unwind with some beer and sake, exchanging office gossip, before finally heading home.

However, two years ago, Tachinomi suddenly started sprouting up all over Tokyo again. Part of their appeal was that they kept the traditional Tachinomi rules, such as cheap prices (a glass of draft beer costs 300 yen and appetizers cost less than 500 yen), but the new places also sport sleek minimalist decor and are cleaner.

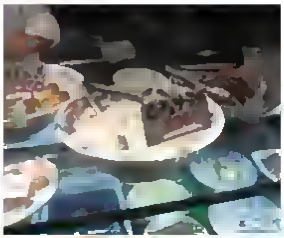
Most surprisingly, they're attracting sophisticated young women, some in couples, others with friends. "This is cheap, quick and delicious," said a woman from a computer company. "We drink here three nights a week." her female friend, a flight attendant, added. Their favorite drink: Potato Shochu on the rocks costing 400 yen a glass. Tonight's appetizer is yakitori or grilled pork belly on a skewer, costing 180 yen. "We never spend more than 2,000 yen at Tachinomi. Maximum two drinks," the woman says.

Some Tachinomi issue prepaid cards while others have a more old-fashioned system: putting 1,000 yen notes in a beer pitcher and deducting the price each time the customer orders. Most regulars will "Tachinomi-hop," stopping off at several of these standing bars in one night.

As the night progresses, the capacity crowds spill out onto the street. At the long wooden bar, strangers drink shoulder to shoulder. The casual atmosphere inspires men and women to chat together, and in one corner two businessmen are showing off their newly acquired iPhone to a group of young women from an investment bank. Could this be a new meeting spot for singles?

"Nope," the owner of the Tachinomi, **GOHIIKINI** in Shinbashi, shakes his head while preparing yakitori. "Because they're standing and ordering cash-on-delivery style, the meetings are too fast. I almost never see any successful flirting here." At a modern Tachinomi, a woman is totally independent from a man's offer to buy her a drink. Let's just have a quick one and good-bye! This speediness enables the massive turnover that enables Tachinomi to provide good food at a low cost. (Hideo Nakamura)

Tachinomi, once monopolized by male salary-men, now attracts young female customers.



Most appetizers cost no more than 500 yen ($4.30).

HOKKAIDO FOOD FAIR

9/28 fri. – 10/1 mon.

Hokkaido Region

Map of Japan

Hokkaido is one of the popular tourist spots in Japan. The region is famous for its abundance of vegetables, dairy products, and seafood. Come join us to explore everything about Hokkaido! Sweets! Seafood! Ramen! fresh delivered from Hokkaido!

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Store Hours Vary: check our website

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-Bergen County's Blue Law-

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Jewel Bako

239 E. 5th St. (bet. 2nd & 3rd Aves)
Tel: 212-979-1012
Hours: Mon-Sat: 6:30pm-11:00pm Sun: Closed

New York City has an abundance of hidden treasures, and one of those pearls is a beautifully designed establishment in the East Village known as Jewel Bako. Headed by culinary prodigy Yoshi Kousaka and his team of taste specialists, Jewel Bako combines artistic elegance with a mouth-watering savoriness that makes every dining experience unforgettable. One of the many defining characteristics of Jewel Bako is the absence of the prevalent bar refrigerator most sushi restaurants use to cool raw ingredients. With nothing there to block Chef Yoshi's masterful technique, the customer is now able to have an interactive experience where he or she can receive personal recommendations and/or taste exquisite delicacies from the chef's "secret menu." While it's the marvelous food that attracts stars such as Richard Gere, Yoko Ono, and Natalie Portman to Jewel Bako, it's the friendly environment and aesthetic beauty of the meal that keeps them coming back for more. The chef's secret menu is only available to those who sit at the counter, and with a limited number of seats available, it would be wise to plan ahead of time. Trust me, it's worth the extra effort.

THE TRIO OF TARTARS

The Trio of Tartares is a small platter that consists of Bluefin Tuna, Salmon, and Yellowtail served with Lotus Root Chips. The Bluefin Tuna consists of cucumbers, green onions, paddlefish eggs (like caviar) and sesame oil. The Salmon is a mix of yuzu (lemon flavoring), miso, salmon eggs, chives, and red radish. The Yellowtail is a combination of lime zest, wasabi tobiko (small eggs), and wasabi oil.

The most popular dish among Japanese customers **BEST 3!**

1. Braised King Salmon in a delicate sea urchin sauce ($12)
2. MakimonoOmakase ($42)
3. Omakase ($50)

JAPANESE KAISEKI

SUGIYAMA

251 W. 55th St. (bet. Broadway & 8th Ave.)
Tel: (212) 956-0670 www.sugiyama-nyc.com
Tues-Sat: 5:30pm-11:45pm Closed: Sun & Mon

Royalty is something people are born into, but when dining at Sugiyama, one of New York City's most critically acclaimed Japanese restaurants, eating with the same elegance as the emperor becomes an everyday practice thanks to head chef Nao Sugiyama and his delightful array of Kaiseki dishes. Upon entering Sugiyama, the beauty of the interior mood lighting instantly melts away the outside city chaos and transports you to the old city of Kyoto where you are politely welcomed and seated by a smiling staff. Sitting at the bar allows you to personally witness the culmination of Sugiyama's 36 years of experience as he inquires about your likes and dislikes before taking your palate on a tour through the finest tastes Japan has to offer. Mr. Sugiyama often concludes his Kaiseki meals with a special grapefruit dessert he invented years ago made from hand-squeezed grapefruit juice, sugar, lemon, Chardonnay, and scotch served in very cold cream with a mint leaf on top.

With an inviting atmosphere complimented by friendly staff, dining at Sugiyama is truly a majestic experience filled with great food and top notch service.

KAISEKI

The Kaiseki meals often start off light with some tofu and vegetables served in small individual cups. Next is the raw portion of the meal which includes finely sliced high quality sashimi. The third part is a delicious soup made of small mountain vegetables and shaped fish paste which is then followed by the cooked courses that often include fish or lobster accompanied by more vegetables.

The most popular dish among Japanese customers **BEST 3!**

1. 6 course Kaiseki Meal ($86)
2. 6 course Kaiseki Meal w/ WaGyu ($145)
3. 8 course Modern Kaiseki ($68)

JAPANESE SAKE/SUSHI/IZAKAYA

Taka Sushi

821 Carman Ave
Westbury NY 11590
Tel 516-876-0033

Taka, located in Westbury, Long Island, has a warm welcoming atmosphere that had me almost singing out "I'm home" when I walked through the door The restaurant seats 37 In total, which means you'll always be in close range of the chefs friendly attentions behind the sushi counter up front. Chef Takashi Yamaguchi took on the not-so-arduous task of tasting and comparing a wide range of sakes to ensure his collection of 20 or so regional sakes is the best around. Yamaguchi said he also occasionally holds sake-tasting events for people who want to learn about this high quality beverage The restaurant boasts many regular customers who venture from afar, and Yamaguchi laughs that "Taka could be the place on Long Island where you'll find the most Japanese in one spot." The pride of the menu is "amadai no kenchinmushi", shellfish, laid open and stuffed with tofu, mixed with grated yam, carrot, wood ear mushroom and edamame, before being steamed and topped with ankake, a thick starchy sauce This popular restaurant, hidden away in Long Island, is well worth the train ride and a trip out of the city.

AMADAI NO KENCHINMUSHI

The tilefish, stuffed with savory ingredients, is a concentration of great tastes. The sauce contains grated turnip and with the aroma of citrus-flavored pepper it gives this dish an indescribably gentle flavor. $7 50

The most popular dish among Japanese customers BEST 3!

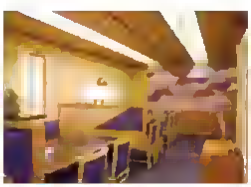
1. Broiled Mackerel with Special Sauce ($7.50)
2. Ika Somen ($5.75)
3. Sui Gyoza ($5.00)

JAPANESE KAISEKI

Hakubai

Kitano Hotel 66 Park Ave Tel 212-885-7111
Lunch 11 45am- 2.30pm Dinner 6.00pm-10:00pm
(For Okonomi 9pm at the latest)

Dreaming of a trip to Japan but dread the twelve hour flight? Take a trip to Hakubai in the Kitano New York, instead One of the most famous Japanese restaurants in New York, it is authentic down to the ohashi (chopsticks) It is fair to say that when you step inside this restaurant, you have stepped into Japan Hakubai serves Kaiseki cuisine to businessmen and certain famous Japanese baseball players alike. It is the multi-course dinner that originated over 500 years ago Traditionally, Kaiseki was served in temples during the elaborate tea ceremony. Yukihiro Sato, the executive chef, has spent years perfecting these dishes. In the brightly lit dining room you can enjoy Japanese artwork and Omakase Kaiseki At Hakubai you can also try a wide range of other Japanese cooking From the Una ju, summer eel, to the Chawan Mushi, there are dishes you rarely see in New York's Japanese restaurants Every flavorful plate is unique to Japan and for the true culinary adventurer Hakubai proves that you do not have to suffer jetlag in order to taste fabulous Japanese food



LUNCH BENTO BOX

Based on traditional Japanese lunch boxes, the Lunch Bento Box at Hakubai is the perfect summer lunch Inside a beautiful lacquer box you find sashimi Tempura and Beef teriyaki In addition it is served with rice, miso soup and sesame tofu The restaurant even makes it's own tofu which is a particular treat. For those tired of lunch salads and sandwiches, Hakubai's Bento box is an ideal choice

The most popular dish among Japanese customers BEST 3!

1. Okonomi Kaiseki ($85)
2. NabeyakiUdon ($18)
3. Chawan Mushi ($8)

JAPANESE HOME COOKING

Uminoie

96 East 3rd St. (bet. 1st & 2nd Ave.)
Tel 646-654-1122
Mon-Thurs 7pm-1am, Fri & Sat 7pm-2am Sun. 7pm-12am

Beach houses lined up along the shore always remind me of playing with friends on summer days. Uminoie (Japanese for "beach house") seems to recreate that feeling of freedom you get at the beach. Japanese patrons should find this tiny restaurant that seats around 40 at the counter, tables and zashiki-style (sans shoes, on mats on the floor) relaxing and somewhat nostalgic. Opened in January 2004 under the joint management of Mika Okui and Mutsumi Tanaka, Uminoie quickly attracted a regular clientele. The secret is of course the warm atmosphere, but also the house specialty: home-style Japanese dishes. The menu is made up of home-style comfort foods, including small dishes made with the agodashi broth such as niku-jaga and dashimaki-tamago. The menu also features Goto udon noodles, which are imported directly from a noodle factory in the Goto Islands in Nagasaki Prefecture. Uminoie stocks over 50 different types of shochu liquor so you're sure to find something to enjoy, whatever your taste. Just beyond the counter you can see the open kitchen. The closeness of the chefs and customers makes for lively conversation. Uminoie is the perfect place to unwind at the end of the day.

TENDER PORK BELLY

You won't be able to resist this simmered pork belly as the delicate-tasting agodashi broth oozes out from between the tender meat ($7)

The most popular dish among Japanese customers BEST 3!

1. Tender Pork Belly ($12)
2. Japanese style Meat balls ($12)
3. Japanese style Omelets ($6)

JAPANESE IZAKAYA

Sake Bar Hagi

152 West 49th St. (bet. 8th and 7th Ave.)
Tel 212 764-8549
5:30pm-3am daily

Sports fans will especially enjoy this well stocked restaurant and bar serving tapas style dishes. Laid back with a half Japanese and half American crowd - sports fan or not - Izakaya Hagi is perfect for a night out with friends, co-workers or a simple, affordable dinner in an otherwise tourist ridden theatre district. Open tables are closely arranged on the main floor to give a homey feel. A semi-enclosed room – plasma TV included – one step up with open access to the main seating area is best suited for parties. The semi-curved bar is wrapped around exposed brick, and, bamboo reinforcements enhance the restaurant's warm vibe. This young Izakaya has great potential to become a regular destination as it serves hearty appetizers and meals in accompaniment with drinks to a mixed crowd in a cozy underground location in the heart of New York's entertainment spectacle. The drink menu consists of sake, more sake, some shochyu (potato sake), and a variety of cocktails and beers. Look for daily special menus for both food and drinks. Bring it on Yankees, Giants, Knicks and Mets! All fans welcome.

GRILLED BEEF SHORT RIBS

Sizzling short ribs marinated in citrus vinegar and soy sauce served over a bed of sliced onion. Wasabi on the side to taste ($7)

The most popular dish among Japanese customers BEST 3!

1. Sauté Pork/Cabbage ($7)
2. Daikon Radish Salad ($6.50)
3. Spaghettiw/SpicyCod Roe Cream Sauce ($8)

JAPANESE SUSHI

Monster Sushi

158 West 23rd St. (bet. 6th & 7th Ave.)
Tel. 212-620-3131 www.monstersushi.com
Sun-Thurs: 11:30am-11:30pm

The original Monster Sushi, on 23rd Street in Chelsea, opened 10 years ago under a most remarkable partnership. Photographer turned restauranteur Carl Waltzer coupled with a long-time sushi chef to create the "Home of the Monster Roll." A relationship that began between chef and patron at a local restaurant has now evolved to a successful franchise with three locations in Manhattan (Hudson St., W 46th St. and Chelsea) as well as one in Summit, New Jersey. Monster Sushi pushes the limits of fusion by creating new rolls like its signature Monster Roll. For those who prefer bite-size pieces to the 3X3 disks there are baby versions of just about any roll. At the entrance is the choice of sitting before the chefs as they prepare rolls and other sushi options at the counter, general seating in the back in a cozily arranged wooden matrix of tables under lanterns. A moderate lunchtime influx is backed by busy dinners. Monster Sushi gives rolls a whole new dimension as the chef assembles complimentary tastes and textures for an adventurous and acute American palette.

BABY MONSTER ROLL

Eel, shrimp, avocado, asparagus, mushroom, flying fish roe and spinach in a roll topped with a delicious eel sauce ($10.95)

The most popular dish among Japanese customers BEST 3!

1. Sashimi Deluxe (Lunch $21.25/Dinner $23.50)
2. Nabeyaki Udon (Lunch $13.50/Dinner $15.25)
3. Ton Katsudon (Lunch $15.25/Dinner $18.25)

THAI

Yum Yum 3

656 9th Ave. (bet. 46th & 47th St.)
Tel. 212-956-0639 www.yumyum3.com
Mon-Thurs & Sun: 11am-midnight, Fri & Sat: 11am-12:30am

Among the numerous restaurants along 9th Ave. by Restaurant Row you'll find a recent addition to the South East Asian variety at the newly opened YUMYUM3 Thai and Vietnamese restaurant and adjoining cocktail bar. Techno and lounge music play in the background of this quintessentially urban exposed brick interior as plasma TVs and projections appear in high resolution on the walls. Influenced by a minimal Japanese interior and some items on the appetizers list, the menu consists mostly of curries, traditional Thai spicy salads (called yum), fried rice dishes and a variety of noodles. The original Yum Yum 1 is located around the corner along with Bangkok House, both connected to this five year Thai tradition sandwiched between the Theatre District and the West Side. Most customers tend to be locals, some tourists and Broadway staff and employees who enjoy promotions such as gift certificates for food and drinks after shows. Choose your preferred seating in the main dining area or a smaller cocktail bar and private party area next door. Some popular drinks include lychee sangria and sake bomb among a variety of cocktails.

CRISPY DUCK WITH SWEET & SOUR WINE SAUCE

A Chinese influenced tangy duck infused with ginger served on a bed of bok choy and sprinkled with sesame seeds ($13.95)

The most popular dish among Japanese customers BEST 3!

1. Pad Thai ($7.95)
2. Red or Green Curry ($8.50)
3. Basil Sauce ($8.50)

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available
Open for Lunch
M T W Day Closes
Delivery
Th F Sa Su
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner

$ $25 and below

Upper West — Cafe SWISH
2953-5 Broadway (bet 115th & 116th St.) $20
212-222-8564

Upper West — Lenge
200 Columbus Ave (bet. 69th & 70th St.) $25
212-795-3188

Upper West — Planet Sushi
340 Amsterdam Ave (bet 78th & 79th St.) $25
212-712-2162

Upper West — Sushi A-Go-Go
1900 Broadway (bet. 63rd & 64th St.) $22
212-724-7340

Upper West — Tona Sushi & Sake Bar
2850 Broadway (bet. 110th & 111th St.) $25
212-665-2316

Upper East — East Japanese
354 E. 66th St. (bet. 1st & 2nd Ave.) $17
212-734-5270

Upper East — Oyoge
1164 1st Ave. (bet. 63rd & 64th St.) $20
212-751-3316

Upper East — Totani 72
1400 2nd Ave. (bet. 72nd & 73rd St.) $22
212-472-1700

Upper East — Tsuki Restaurant
1410 First Ave. (bet. 74th & 75th St.) $25
212-517-6260

Upper East — Yuka
1531 York Ave. (at 81st St.) $25
212-585-5800

Midtown West — Aki Sushi
358 W. 52nd St. (bet. 8th & 9th Ave.) $25
212-262-2888

Midtown West — East 55
253 W. 55th St. (bet. Broadway & 8th Ave.) $18
212-581-2240

Midtown West — Fuji
236 W. 56th St. (bet. Broadway & 8th Ave.) $25
212-245-7137

Midtown West — Go Sushi
756 9th Ave. (at 51st St.) $10
212-459-2266

Midtown West — GO! GO! CURRY!

Any days worth # 5 is GO GO DAY. Get a free topping coupon on the 5th, 15th and 25th of a month. The Triple Crown winner of a Japanese curry contest is the one and only curry specialty restaurant in NY. Grand Slam Curry is a grand slam hit among New Yorkers!
273 W. 38th St. (bet. 7th & 8th Ave) $8
212-730-5555 www.gogourryusa.com

Midtown West — Iroha
152 W. 49th St. (bet. 6th & 7th Ave.) $20
212-399-9049

Midtown West — Ise 56
58 W. 56th St. (bet. 5th & 6th Ave.) $20
212-707-4702

Midtown West — Kodama 45
301 W. 45th St. (bet. 8th & 9th Ave.) $20
212-582-6065

Midtown West — Kyotofu
705 9th Ave. (bet. 48th & 49th St.) $25
212-374-6012

Midtown West — Menchanko-Tei
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-247-1585

Midtown West — Menkui-Tei
60 W. 56th St. (bet. 5th & 6th Ave.) $23
212-757-1642

Midtown West — Sapporo

Enjoy your meal with friends and family at newly renovated Sapporo. We have a variety of authentic ramen noodle soups and Japanese comfort food. Reasonably priced. Sapporo offers the best value and taste. High-chairs are available. Open 7 days from 11am
152 W. 49th St. (bet. 6th & 7th Ave.) $12
212-869-8572

Midtown West — Techigu Sobaya
732 7th Ave. (bet. 48th & 49th St.) $7
212-265-4181

Midtown West — Teriyaki Boy
815 9th Ave. (bet. 57th & 58th St.) $7
212-307-7202

Midtown West — Yoshinoya
255 W. 42nd St. (bet. 7th & 8th Ave.) $7
212-703-9940

Midtown East — 212 Fukumatsu
212 E. 52nd St. (bet. 2nd & 3rd Ave.) $22
212-754-4640

Midtown East — Amakasa
143 E. 47th St. (bet. 3rd & Lexington Ave.) $20
212-593-3356

Midtown East — Izakaya Aryoshi

If you are looking for authentic and refined Izakaya style Japanese food, Aryoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kind of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am
226 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East — Azusa
3 E. 44th St. (bet. 5th & Madison Ave.) $25
212-681-0001

Midtown East — Chiyoda Sushi
16 E. 41st St. (bet. 5th & Madison Ave.) $18
212-400-6180

Midtown East — Onnya
137 E. 47th St. (bet. Lexington & 3rd Ave.) $25
212-593-7908

Midtown East — Go Sushi
511 3rd Ave. (bet. 34th & 35th St.) $10
212-679-1899

Midtown East — Go Sushi
992 2nd Ave. (at 52nd St.) $10
212-593-3813

Midtown East — Ise 45
151 E. 45th St. (bet. Lexington & 3rd Ave.) $25
212-318-6176

Midtown East — Izakaya Aryoshi
226 E. 53rd St. (bet. 2nd & 3rd Ave.) $20
212-319-3940

Midtown East — Katsu-hama
11 E. 47th St. (bet. 5th & Madison Ave.) $18
212-758-5803

Midtown East — Menchanko-Tei
131 E. 45th St. (bet. Lexington & 3rd Ave.) $14
212-986-6005

Midtown East — Nade-Sushi
135 E. 50th St. (bet. Lexington & 3rd Ave.) $25
212-838-2537

Midtown East — Oms/b

Omusubi is often called rice balls in English. We serve not only traditional Omusubi but also non-traditional and novelty ones. Omusubi is creative food that is fun and healthy. Please relax and enjoy delicious Omusubi in our stylish space. Catering is available!
156 E. 45th St. (bet. Lexington & 3rd Ave.) $9
212-922-9788 www.nonhall-ensb.com

Midtown East — Subi Restaurant
OKINAWA CUISINE 沖縄料理
Subi offers Okinawan food unlike any other Japanese cuisine. Try Goya Champuru with braised pork belly. Okinawa soba and many other Okinawan dishes. Awamori. Okinawa Spirit, available in variety.
232 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-935-1443

Midtown East — Sushi Time
821 2nd Ave. (bet. 43rd & 44th St.) $25
212-983-8963

Midtown East — Teriyaki Boy
150 E. 46th St. (bet. Lexington & 3rd Ave.) $7
212-867-6771

Midtown East — Yokiton East
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-687-6075

Korea Town — Todoi
6 E. 32nd St. (bet. Madison & 5th Ave.) $25
212-725-1333

Chelsea — Ootoh Sushi
300 W. 23rd St. (bet. 7th & 8th Ave.) $20
212-727-0088

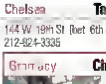
Chelsea — Ootoh Sushi
300 W. 23rd St. (bet. 7th & 8th Ave.) $20
212-727-0088

Chelsea — ENNJU
20 E. 17th St. (bet. 5th & Broadway) $10
646-336-7004

Chelsea — Momoya
185 7th Ave. (at 21st St.) $20
212-989-4466

Chelsea — Nooch
143 4th Ave. (at 17th St.) $24
212-681-9600

Chelsea — Tabaya
144 W. 19th St. (bet. 6th & 7th Ave.) $10
212-924-3335

Gramercy — Choshi

Located near Gramercy Park, next sidewalk is open. Try our variety of original Sushi Rolls. Offering daily special for lunch and dinner. Lady's Set, Combination, Bento. Delivery and Take Out service is available. You can enjoy various kitchen foods.
77 Irving Place (at 19th St.) $20
212-420-1419 www.sushi-choshi.com

Gramercy — Hamachi
34 E. 20th St. (bet. Broadway & Park Ave.) $15
212-420-8801

Gramercy — Izakaya Ten
207 10th Ave. (bet. 22nd & 23rd St.) $20
212-627-7777

Gramercy — Kaiten Sushi East
336 3 d Ave. (bet. 26th & 27th St.) $15
212-889-2326

Gramercy — Mishima
184 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-9550

Gramercy — Teriyaki Boy
19 Lexington Ave. (bet. 22nd & 23rd St.) $7
212-260-4420

Gramercy — YAKINIKU JUJU

Little Neighborhood Gem-Great Find at JuJu Japanese/Korean that will light up your night. Comfortable yet funky space serving good food at a VERY reasonable price-Join the ever popular ALL YOU CAN EAT BBQ for $27 with short ribs, sirloin, pork tenderloin, chicken liver and veggies. Sun-Thur. Hard to beat this price in Manhattan! Or try SHABU SHABU that stands out by its far superior quality meats and fresh vegetables
157 E. 28th St. (bet. Lexington & 3rd Ave.) $30
212-684-7930

Gramercy — YAMA Restaurant
122 E. 17th St. (at Irving Pl.) $20
212-475-0989

West Village — Go Sushi
3 Greenwich Ave. (at 6th Ave. & 8th St.) $10
212-366-9272

West Village — Morumi
548 LaGuardia Pl. (bet. Bleecker & W. 3rd St.) $25
212-375-7055

West Village — Miyabi
121 W. 3rd St. (Macdougal & 6th Ave.) $20
212-477-2370

West Village — Swish Cafe
66 W. 3rd St. (bet. Sullivan & Thompson St.) $20
212-777-8800

West Village — Taste of Tokyo
54 W. 13th St. (bet. 5th & 6th Ave.) $25
212-691-9666

East Village — Sushi Aryoshi

Sushi Aryoshi is a hidden gem located near Union Square serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A bar counter and a wide variety of sake available.
810 Broadway (bet. 11th & 12th St.) $20
212-388-1964

East Village — Ashiya Sushi

Experience the finest sushi and sashimi in East Village. Sushi, sashimi and special rolls are 50% off all day. All You Can Eat Sushi is $24.95 including chef's special rolls & 1 large sake. Add $5 more for All You Can Drink. Catering also available!
167 First Ave. (bet. 10th St. & 11th St.) $15
212-505-7599 www.ashiya2.com

East Village — Chiyono
328 E. 6th St. (bet. 1st & 2nd Ave.) $15
212-473-3304

East Village **Cha-An**

Try varieties of tea from China Japan and find a together with original sweets by our pastry chefs. Daily special sets for lunch and dinner are also perfect [illegible] Japanese Traditional tea ceremony in Sekka-do (tatami tea room) available by reservation

230 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.) | $20 D L
212-228-8030 www.cha-an.com

East Village **Esashi**

32 Ave. A (bet. 2nd & 3rd St.) $25
212-505-8728

East Village **GO Restaurant**

30 St. Marks Pl. (bet. 2nd & 3rd Ave.) $18
212-254-5510

East Village **Isona Great Jones**

A popular authentic Japanese restaurant HEDEH in NoHo has reopened its door as Isona Great Jones. Tuna and salmon sushi rolls are $3 and Japanese draft beer "Sapporo" is $3 during our Renewal Promotion. Please come visit us and enjoy your night!

57 Great Jones St. (bet. Lafayette & Bowery) $20 L Su
212-473-8458

East Village **Izakaya Ariyoshi**

816 Broadway (bet. 11th & 12th St.) $20 L
212-388-1854

East Village **Kura Sushi**

47 1st Ave. (at 4th St.) $20 D
212-375-1545

East Village **Kyo Ya**

94 E. 7th St. (bet. 1st Ave. and Ave. A) $25 M
212-982-4140

East Village **Le Mu**

107 Ave. A (bet. 6th & 7th St.) $25 M D
212-473-3100

East Village **Maya KU E BA**

121 2nd Ave. (bet. 7th & St. Marks St.) $20 L D
347-256-2856

East Village **Menkui-tei**

63 Cooper Sq. (bet. 7th & St. Marks Pl.) $10 L D
212-228-4152

East Village **MINCA**

536 E. 5th St. (bet. Ave. A & B) $15 L D
212-505-6001

East Village **Natori**

58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20 L
212-533-7711

East Village **Noodle Cafe Zen**

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12 L
212-533-6856

East Village **OHI Taisho**

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25 D
212-673-1300

East Village **Otafuku**

236 E. 9th St. (bet. 2nd & 3rd Ave.) $6 L D
212-353-0503

East Village **Rai Rai Ken**

214 E. 10th St. (bet. 1st & 2nd Ave.) $10 L
212-477-7030

East Village **Sake Bar Satsko**

202 E. 7th St. (bet. B & C Ave.) $25 D
212-614-0333

East Village **Sapporo East**

164 1st Ave. (at 10th St.) $20 D
212-260-1330

East Village **Sobakoh**

306 E. 5th St. (bet. 1st & 2nd Ave.) $25 M L
212-254-2244

East Village **Setagaya**

100% NATURAL JAPANESE NO 1 SHIO RAMEN

OPEN 7DAYS

141 1st Ave. (bet. St. Marks & 9th St.) $13 L D
212-529-8740 www.setagaya-ny.com

East Village **Sobaya**

Making fresh Soba daily by hand with high quality buckwheat flour imported from Japan. All natural ingredients make soba healthy. Try Lunch box $15 with choice of soba noodle and dishes and dessert. Daily special appetizer and sake select on for dinner

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20 D L
212-533-6566 www.sobaya.com

East Village **Souen Restaurant**

20 E. 13th St. (bet. Univers ty Pl. & 5th Ave.) $20 L
212-627-7150

East Village **Sushi Lounge**

132 St. Marks Pl. (bet. 1st Ave. & Ave. A) $12 L
212-598-1188

East Village **Teriyaki Boy**

218 E. 19th St. (bet. 1st & 2nd Ave.) $7 L
212-677-6956

East Village **Typhoon**

75 St. Marks Pl. (bet. 1st & 2nd Ave.) $15
212-979-2580

East Village **Uminoie**

Uminoie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts

66 E. 3rd st. (bet. 1st & 2nd Ave.) $20 D
646-654-1122

East Village **Village Yokocho**

8 Stuyvesant St. 2FL (bet. 2nd & 3rd Ave.) $20 D
212-505-3041

East Village **Yakiniku West**

218 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-979-8238

East Village **Yakitori Taisha**

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 D
212-228-5096

East Village **ZEN**

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $15 L D
212-533-6955

Lower Mhn **Hiraka's Place**

76 Thompson St. (bet. Spring & Broome St.) $15 L D
212-625-1393

Lower Mhn **ITSU**

250 Vesey St. (A World Financial Center) $15 L D
212-945-3099

Lower Mhn **Mottsu**

285 Mott St. (bet. E. Houston & Prince St.) $20 L
212-343-8017

Lower Mhn **Souen Restaurant**

210 6th Ave. (at Prince St.) $20 L D
212-807-7421

Lower Mhn **Suteishi**

23 Peck Slip (bet. Water & Front St.) $20 Su D
212-766-2344

Lower Mhn **Teriyaki Boy**

22 Madison Lane (bet. Broadway & Nassau) $7 L D
212-385-8595

IZAKAYA

SAKE BAR Hagi

Conveniently located in Midtown West, Sake Bar Hagi serves variety of local sake and shochu at the bargain prices. You can watch sporting events on a large plasma screen TV or just spend quality time with your friends in this homey bar.

Sake Bar Hagi
152 W. 49th St. (bet. 6th & 7th Ave.) 212-764-8549

LUNCH M - F / 12pm - 2:30pm
DINNER M - F & Sat / 5:30pm - 11:30pm
Sun & Holiday / 5:30pm - 11pm

YAKITORI TORYS
248 E 52nd St New York, NY 10022 | 212-813-1800
www.torysnyc.com

Complementary beer, wine, or soft drink, bring in this coupon on Sunday dinner.

Aburiya Kinnosuke
213 East 45th St. (bet 2 & 3 Ave)
212-867-5454

Lower Mhn **Tokyo Lunch**
10 John St (bet Nassau St & Broadway) $10 L
212-406-1394

Lower Mhn **Yoshi Restaurant**
201 E Houston St (Orchard & Ludlow) $10 L
212-539-0225

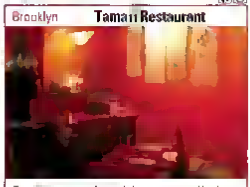
Lower Mhn **Zutto**
77 Hudson St (bet Jay & Harrison St) $20 L
2129330287

Brooklyn **Geido**
331 Flatbush Ave (bet Park & Prospect Pl) $20 M L
718-638-0866

Brooklyn **Iron Chef House**
92 Clark St (bet Henry St & Monroe Pl) $15 L
718-858-8517

Brooklyn **Non Sushi**
364 Grahams Ave Brooklyn $10 L
718-302-5158

Brooklyn **Tamari Restaurant**



Tamari's innovative fusion dishes are prepared by the owner/chef who uses carefully selected ingredients to create dishes unique only to Tamari's tapas menu. The name "Tamari" comes from a Japanese word meaning "tempered". Happy Sake Hour from open-6pm Sun-Sun! Order a sake and receive a complimentary house sake. Try our popular cocktails like Japanese Mojito (lychee & sake) and Plum Kiss (plum wine & ginger sake).

201 F 7th Ave (bet. Union & Berkeley) $20 M L
718-230-5636

Queens **ARIYOSHI**
41-13 Queens Blvd (bet. 41st & 42nd St.) $16 L
718-937-3298

Queens **go wasabi**
34-02 30th Ave (at 34th St) $23 L
718-204-7354

Queens **go wasabi**
23-11 Bowne Blvd (bet. 29th & 30th St) $23 L
718-204-6724

Queens **SUSHI ISLAND**
87-15 Queens Blvd Elmhurst NY 11373 $20 L
718-803-3033

Upstate **Momiji**
251 Halstead Ave Harrison NY 10528 $20 To L
914-835-1078

Upstate **Nishi**
473 Ashford Ave Ardsley NY 10502 $20 Su L
914-693-2500

Upstate **Sakura**
58 Garth Rd Scarsdale NY 10583 $15 L
914-723-7707

Upstate **Tanto**
83b White Plains Rd Scarsdale NY 10583 $10 Su L
914 725-0100

Long Island **Akari**
2073 Merrick Rd Merrick, NY 11566 $20 L
516-378-9888

Long Island **Kurofune**
77 Commack Rd Commack NY 11725 $17 Su L
631-499-1075

Long Island **Nagashima**
12 A-1 Jericho Tpk Jericho NY 11753 $25 L
516-338-0022

Long Island **Sapporo**
3266 Merrick Rd Wantagh, NY 11793 $15 L
516-785-3853

Long Island **Shiro of Japan**
401 Old Country Rd. Carle Place NY 11514 $20 L
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Seaaket, NY 1173 $25 L
631-689-3111

Long Island **TAIKO Restaurant**
15 S Village Ave Rockville Centre, NY $18 L
516-678-8149

Long Island **Taka Sushi**

A small hidden gem located in a strip mall in Westbury. Taka Sushi offers classic Japanese food with fresh fish, seasonal delicacies and a huge selection of premium sakes at reasonable prices. A popular dining spot among the Japanese locals in Long Island.

821 Carman Ave Westbury NY 11590 $20 M L
516-876-0033

Long Island **Take Sushi**
1035 Broadway Woodmere NY 11598 $20 L
516-569-3606

Long Island **Toriga**

Come and try our creative sushi & contemporary Japanese food!

Specializing in sushi and Japanese grill. Toriga in Floral Park, Long Island offers exceptionally fine raw fish creations of both traditional and contemporary.

196 Jericho Tpk, Floral Park, NY 11001 $16 L
516-352-1116 www.torigorestaurant.com

Long Island **Yamaguchi**
63 Main St. Port Washington NY 11050 $25 L
516-883-3500

Long Island **Yuki's Palette**
611 Old Country Rd Westbury NY 11590 $25 L
516-334-5009

New Jersey **Asahi Japanese**
1475 Morgan Blvd. Fort Lee NJ 07024 $17 Tu L
201-944-5113

New Jersey **Daimatsu**
890 Mountain Ave Mountainside NJ 07092 $25 M L
908-233-7988

New Jersey **East**
1405 Teaneck Rd Teaneck NJ 07666 $15 L
201-837-1290

New Jersey **Higo Botten**
2024 Center Ave Su te J&K Fort Lee $10 L
201-461-5465

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006 $20 L
973-808-7176

New Jersey **Italian Tomato (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $7 L
201-941-9113

New Jersey **Izakaya Don**
671 Palisade Ave Cliffside Park, NJ 07010 $25 Tu
201 941-9400

New Jersey **Kanoko**
3895 Rt 27 & Rt 518 Princeton, NJ 08540 $15 L
732-821-8422

New Jersey **Komeyashi**
103 Montgomery St Jersey City NJ 07302 $25 L
201 433-4567

New Jersey **Pinehill**
123 Paramus Rd. Paramus NJ 07652 $20 Su L
201-843-0170

New Jersey **Sakura 46**
386 W Route 46 Cliffside Park NJ 07010 $20 Su L
201-807-1997

New Jersey **Sakurahana**
43 Franklin Ave Ridgewood NJ 07450 $25 M L
201-447-6525

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10
201-941-1004

New Jersey **Sanuki Sendo (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $6 L
201-941-9113

New Jersey **Sugi**
2117 Rt 4 E Round, Fort Lee NJ 07024 $25 L
201-461-8036

New Jersey **Tomo Sushi**

A very popular Japanese restaurant in Princeton. Tomo Sushi serves beautiful creation of sushi that satisfies the body and the soul. Menu with more than 100 items including lunch specials and variety of maki sushi makes Tomo an exciting place to dine.

236 Nassau St Princeton NJ 08540 $20 Su L
609-924-8478 www.princetontomo.com

New Jersey **Tomo's Cuisine**
113 Rt. 23 S Little Falls NJ 07424 $20 M L
973-837-1117

New Jersey **UKI UKI**
417 E Brinkerhoff Av Palisades Pk NJ 07650 $15 L
201-947-8146

New Jersey **Umeya**
156 Piermont Rd Cresskill NJ 07626 $20 M L
201-816-0511

Connecticut **Abis**
301 Greenwich Ave Greenwich CT 06830 $25 L
203-862-3100

Connecticut **Kazu**
64 N Main St Norwalk, CT 06854 $25 L
203-866-7492

Connecticut **Sakura**
680 Post Road East, Westport CT 06880 $20 L
203-222-0002

Connecticut **Tashi Japanese**
136 Simsbury Rd. #4 Avon CT 06001 $20 L
860-677-9242

Connecticut **Wasabi Japanese**
24 S Main St Kent CT 06757 $20 L
860-927-0046

$$ $26 - 40

Upper West **Haru**
433 Amsterdam Ave. (bet 80th &81st St.) $28
212-579-5055

Upper West **Roppongi**
434 Amsterdam Ave (at 81st St.) $35 L
212-362-8162

Upper West **Sushi Hana**
450 Amsterdam Ave (bet 82nd & 84th St.) $35
212-874-1076

Upper West **Tenzan**
285 Columbus Ave. (at 73rd St.) $33 L
212-580-7300

Upper West **Tokyo Pop**
2728 Broadway (bet 104th & 105th St.) $32 L
212-932-1000

Upper West **Yuki Sushi**
956 Amsterdam Ave. (at 92nd St.) $31 L
212-787-9200

Upper East **Aki Sushi**
1425 York Ave (bet. 75th & 76th St.) $30 L
212-628-8885

Upper East **Haru**
1327 3rd Ave (at 76th St.) $36 L
212-452-1028

Upper East **Haru Sake Bar**
1329 3rd Ave (at 76th St.) $38 L
212-452-2230

Upper East **Ichiro**
1694 2nd Ave (bet 87th & 88th St.) $30 L
212-369-6300

Upper East **Ikenohana**
1016 Lexington Ave (bet. 72nd & 73rd St.) $30 L
212-737-6636

Upper East **Iron Sushi**
356 E 79th St. (bet. 1st & 2nd Ave.) $20 L
212-772-2080

Upper East **Ko Sushi**
1329 2nd Ave (at 70th St.) $31 L
212-439-1679

Upper East **Ota-ya**
1572 2nd Ave (bet. 81st & 82nd St.) $33 L
212 988-1188

Upper East **Paris Match**
29 E 65th St. (bet. Madison & Park Ave.) $35 L
212-737-4400

Upper East **Pake**
343 E 85th St. (bet. 1st & 2nd Ave.) $35 Su L
212-249-0566

Upper East **Sachi**
1350 Madison Ave (bet. 94th & 95th St.) $30
212-534-5600

Upper East **Sake Hana**

This cozy Sake Bar and Lounge now serving Asian Tapas and Sushi Rolls until 2am. Serves Beer, Wine and 50 more fine Sake selections. Don't let the dim decor friendly staff will find the right sake for you! Recommended for romantic date or girls night.

265 E 78th St (bet. 2nd & 3rd Ave.) $20 L
2128277582

Upper East **Shabu-Shabu 70**
314 E 70th St. (bet. 1st & 2nd Ave.) $31 L
212-861-5626

Upper East **Sushi Hana**

Upper East Side favorite Sushi Place. Enjoy city's best fish, sake and wine selections in a new modern decor. Delivery and Catering available. Open 7 days.

1501 2nd Ave (corner of 79th St.) $30 L
2128277582

Upper East **Sushi Seki**
1143 First Ave (bet. 62nd & 63rd St.) $35 Su L
212-371-0238

Upper East **Tenzen**
1714 2nd Ave (at 89th St.) $32 L
212-369-3600

Upper East **Tokubei 86**
314 E 86th St. (bet. 1st & 2nd Ave.) $30 L
212-628-5334

Upper East **Wajima**
134 E 61st St. (bet. Lex & Park Ave.) $30 Su L
212-813-9065

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.) $30 L
212-861-8882

Sept. **Early Dinner Special** $35

available daily until 7:30 pm

choice of one from each of 3 courses

APPETIZERS

Tuna Tartare
Italian lettuce Caesar salad

Tuna Summer Roll
spicy sauce

Tebagyo
stuffed chicken wings, teriyaki sauce
sautéed Brussels sprouts

Guacamole Shrimp Salad
soy sauce pickled cherry tomatoes

Crispy Fried Chicken Skin Salad
Tosa vinaigrette wasabi dressing

ENTRÉES

Sugiita-Yaki Black Cod
Kinzanji Miso paste

Prime Rack of Lamb
Japanese fried potatoes, moromi sauce

100% Kobe Beef Burger
char-grilled bacon and French fries

Chef's Omakase Sushi
5 nigiri pieces and 1 roll

Empire Sushi Roll
tuna, yellowtail, salmon, whitefish, sea urchin and ikura caviar

DESSERTS

Buckwheat Tea Brule
with chocolate ice cream

Chocolate Fondant
green tea ice cream

Almond Tofu Panna Cotta
seasonal fruits and lychee ginger sorbet

Dinner
Tues-Fri 6-11 pm
Sat 5-11 pm
Sun 5-10 pm

Brunch
Sat & Sun 12-4 pm

Closed on Mondays

212-463-8686
www.chantonyc.com
133 7th Avenue South
(bet. w10 & Charles Sts.)

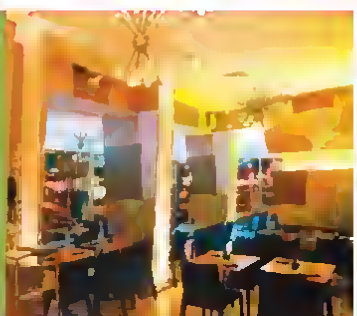
CHANTO
Japanese Restaurant

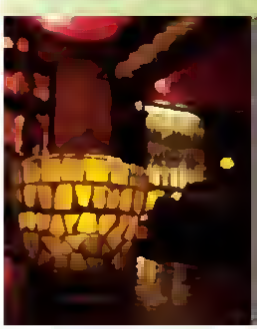
FAVORITE JAPANESE RESTAURANT IN UPPER EAST SIDE

Serving a decade and still counting

Delivery & Catering available

SUSHI HANA 1501 2nd Ave (corner of 78th St) 212-327-0582





SAKE / WINE BAR & LOUNGE

True Way of Enjoying Sake" Seminar

Join us and expenence
* Sake Making Demonstration by Shichiken Sake Brewery
* Best Temperature of Sake * Food Pairing with Sake
September 15th (Sat) @6 30pm $40 including Tax and Gratuity

Asian Tapas & Sushi Rolls Served until 2am ● 50+ Great Selec[illegible]

SAKE HANA 265 E 78th St. (bet. 2nd & 3rd Ave) 212-327-0[illegible]

Upper East **YUKA Restaurant** $27
1557 2nd Ave (bet. 80th & 81st St.)
212-772-9675

Midtown West **Aquamarine** $30
713 2nd Ave (bet. 38th &39th St.)
212-297-1080

Midtown West **Benihana** $30
47 W 56th St (bet. 5th & 6th Ave.)
212-581-0330

Midtown West **Hakata Grill** $40
230 W 49th St (bet. Broadway & 8th Ave.)
212-245-1020

Midtown West **Haru** $30
205 W 43rd St (bet. Broadway & 8th Ave.)
212-398-9610

Midtown West **Monster Sushi** $30
22 W 46th St (bet. 5th & 6th Ave.)
212-997-7707

Midtown West **Onigashima** $30
43-45 W 56th St. 2nd fl. (5th & 6th Ave)
212-541-7145

Midtown West **Pacific Ecka** $27
242 W 56th St (bet. Broadway & 8th Ave.)
212 265-8998

Midtown West **Sake Bar Hagi** $30
Conveniently located in Midtown West, Sake Bar Hagi serves a variety of local sake and shochu at the bargain prices. You can watch sporting events on a large plasma screen TV or just spend quality time with your friends in the homey bar. Open 7 days until 3am.
152 W. 49th St. (bet. 6th & 7th Ave.) $30
212-764-8549

Midtown West **Soba Nippon** $30
13 W 52nd St. (bet. 5th & 6th Ave.)
212-463-2526

Midtown West **Sushiya** $40
28 W 56th St. (bet. 5th & 6th Ave.)
212 247-5756

Midtown East **Gyu-Kaku** $30
Gyu-Kaku Japanese BBQ restaurant in Midtown provides a private setting over looking beautiful night view of Midtown. You are your own chef cooking [illegible] sizzling at your table. Try original sauces to bring out the best flavor in each ingredient.
805 3rd Ave., 2nd Fl. (at 50th St.) $40
212 702-8818 www.gyu-kaku.com

Midtown East **Haru** $30
280 Park Ave (at 48th St.)
212 400-9680

Midtown East **Hatsuhana Park** $35
Good for casual dinner with traditional fresh sushi. The combination of high quality fish and rice makes you happy! Don't forget to try the varied appetizer which are all favorites among the Japanese. Enjoy the typical Japanese way of relaxation.
237 Park Ave. (at 46th St.) $35
212-661 3400 www.hatsuhana.com

Midtown East **Izakaya Riki** $30
141 E 45th St (bet. 3rd & Lexington Ave.)
212-867-5604

Midtown East **Megu Midtown** $40
Trump Int'l Hotel & Tower
One Central Park West
212-299-1000

Midtown East **Naniwa** $30
4 E 46th St (bet. 5th & Madison Ave.)
212-370-4045

Midtown East **Shaburi** $35
125 E. 39th St (bet. Lexington & Park Ave.)
212-867 5959

Midtown East **Tokyo** $40
342 Lexington Ave (bet. 39th & 40th St.)
212-697 1330

Midtown East **Tsushima** $40
141 E 47th St (bet. Lexington & 3rd Ave.)
212 207 1936

Midtown East **YAMA Restaurant** $37
309 E. 49th St (bet. 1st & 2nd Ave.)
212-355-3370

Chelsea **Aki Sushi** $30
128 W 39th St (bet. Broadway & 7th Ave.)
212-391-1051

Chelsea **Iron Sushi** $29
440 3rd Ave (bet. 30th & 31St St.)
212 447 5522

Chelsea **Matsuri** $30
369 W16 St (bet 9th & 9th Ave)
212-243-6400

Chelsea **Mizu Sushi** $34
29 E. 20th St (bet. Broadway & Park Ave.)
212 505-0666

Chelsea **Monster Sushi** $34
Monster Sushi has operated successful sushi restaurants in NY and NJ for 10 years. Founded by Carl Webster and On Le in 1997, Monster Sushi quickly became known as the sushi provider of choice among celebrities and customers and the media.
158 W. 23rd St. (bet. 6th & 7th Ave.) $34
212-620-6131 www.monste sush com

Gramercy **15 EAST** $30
15 E. 15th St (Union Sq W & 5th Ave.)
212-647-0015

Gramercy **Aji Sushi** $26
519 3rd Ave (bet. 34th & 35th St.)
212-686-2055

Gramercy **Aki Sushi** $30
121 E. 27th St (bet. Lex. & Park Ave. S.)
212-213-9788

Gramercy **Hane** $30
348 1st Ave (at 20th St.)
212 598-9898

Gramercy **Haru** $38
220 Park Ave South (at 19th St.)
646-428-0900

Gramercy **Sahun** $38
168 Lexington Ave (bet. 30th & 31st St.)
212-481 7788

Gramercy **Sushi SAMBA** $35
245 Park Ave. South (bet. 19th & 20th St.)
212-475-9377

Gramercy **Sushi Sea-nia** $40
30 E. 33rd St. (bet. Madison & Park Ave. S.)
212-889-2208

Gramercy **Sushi Twist** $30
66 Madison Ave (Bet. 27th & 28th St.)
212-213-2299

West Village **Kirara** $30
39 Carmine St (bet. Bleecker & Bedford St.)
212-741 2123

West Village **Monster Sushi** $30
536 Hudson St (at Charles St.)
646-336-1833

West Village **Rokumeishe** $35
11 Barrow St (bet W 4th St. & 7th Ave.)
212-675-7775

West Village **Tomoe Sushi** $30
172 Thompson St (Bleecker & Houston)
212-777-1341

West Village **YAMA on Carmine St** $37
38-40 Carmine St (Bleecker & Bedford)
212-989-9330

West Village **YAMA on Houston St.** $37
92 Houston St (LaGuardia & Thompson)
212-674-0995

East Village **EBISU** $30
414 E. 9th St (bet 1st Ave & Ave A)
212-979-8896

East Village **Gyu-Kaku** $30
Gyu-Kaku Japanese BBQ restaurant in E. Village provides an ample space to get together. You are your own chef cooking tasty morsels perfectly at your table. Meat, seafood and various vegetables are paired with original sauces to bring out the best flavor.
34 Cooper Sq. (bet. 5th & 6th St.) $40
212-475-2581 www.gyu-kaku.com

East Village **Hasaki** $35
Servings authentic Japanese food since 1954. Our Edomae style sushi is made only by experience sushi chefs. Cozy Japanese garden with back yard open for summer. Try daily special from sushi bar and kitchen. Also offering seasonal delicacies.
210 E. 9th St. (bet. 2nd & 3rd Ave.)
212-473-3327 www.hasakinyc.com $35

East Village **Japonica** $40
100 University Pl. (at 12th St.)
212-243-7752

East Village **Kanoyama** $35
175 2nd Ave. (at 11th St.)
212-777-5268

East Village **Kasadela** $30
647 E 11th St (bet. Ave B & C)
212-777-1582

East Village **Shabu-Tatsu** $33
216 E. 10th St (bet. 1st & 2nd Ave.)
212-477 2572

East Village **Takahachi** $36
85 Ave A (bet. 5th & 6th St.)
212-505-6524

Lower Mhn **EN Japanese Brasserie** $40
435 Hudson St (at Leroy St.)
212-647-9196

Lower Mhn **Ias Downtown** $35
56 Pine St. (bet. William & Pearl St.)
212-785-1000

Lower Mhn **Kitchen Club** $38
30 Prince St (nr Mott St.)
212-274-0025

Lower Mahn **Sachika's on Chatan**
High-end yet affordable authentic private Japanese sushi/teke restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available.
25 Clinton St (bet E. Houston & Stanton St) $33
212 253-2900 www.sachikosend ntan com

Lower Mhn **Sui** $35
54 Spring St. (Lafayette and Mulberry)
212-925-5131

Lower Mhn **Takahachi Tribeca** $36
145 Duane St (Church & W. Broadway)
212-571-1830

Brooklyn **Bozu**
Japanese fusion tapas with home-made infused Japanese spirits and more than 20 varieties of sakes. Try our sushi bombs which decorated round sushi and don't forget our huge summer time patio. 6pm-12am (Mon-Thu Sun) 6pm-1am (Fri & Sat)
295 Grand St (bet Havemeyer & Roebling) $30
718-384-7770 www.o bozu.com

Brooklyn **Osaka** $30
272 Court St (bet Butler & Douglass St.)
718-643-0044

Brooklyn **Sakura Cafe** $38
368 5th Ave (bet 5th & 7th Ave.)
718-832-2370

Brooklyn **Tenzan** $32
7116 18th Ave (at 71st St.)
718-621-3238

Queens **Shiro of Japan Atlas Pk** $30
80-40 Cooper Ave (at 80th St.)
718-326-8704

Upstate **Hajima** $30
267 Halstead Ave. Harrison, NY 10528
914-777-1543

Upstate **Kiko House** $30
11 21 E Washington Ave. Pearl River, NY
845-735-8815

Upstate **Noda** $40
200 Hamilton Ave. White Plains, NY 10601
914-949-0990

Upstate **Tsuru** $30
258 N Central Ave. Hartsdale, NY 10530
914-761-0057

Long Island **Benihana** $30
Northern Blvd. Manhasset Park, NY 11030
516-627 3400

Long Island **Benihana** $30
920 Merchant's Concourse, Westbury
516-222-6031

Long Island **Benhon** $40
14 Elm St. Huntington, NY 11743
631-673-0400

Long Island **Inatome Steak House** $30
6 5th St. Valley Stream, NY 11581
616-872-0413

Long Island **Isono** $30
214 Jericho Tpk. Floral Park, NY 11001
516-437-4552

Long Island **Kohan Restaurant** $30
2016 Merrick Rd. Merrick, NY 11566
516-223-3200

Long Island **Koiso** $20
540 Westbury Ave. Carle Place, NY 11514
516-333-3434

Long Island **Kora Barn** $30
478 New York Ave. Huntington, NY 11743
631-673-0090

New Jersey **Ichiban** $30
414 Hackensack Ave. Hackensack, NJ 07601
201-489-0301

New Jersey **Kamegashi too**
Located in waterfront Jersey City, Kamegashi have the most gorgeous view overlook Manhattan skyline and exciting sushi selections. Try our Chirashi Royale, the freshest pick from chef with select on from Japan and domestic. Only 5 min. PATH from NYC!
99 Town Sq. Place, Jersey City, NJ 07310 $30
201 533-8588 www.kamingash.com

New Jersey **Masa Sushi & Grill**
91 W Allendale Ave Allendale NJ 07401 $30
201-934-6616

New Jersey **Matsushima**
535 River Rd Edgewater NJ 07020 $35
201-945-9450

New Jersey **Monster Sushi**
385 Springfield Ave Summit NJ 07901 $30
908-598-1100

Connecticut **Fuji Garden Steak House**
215 Liberty St Pawcatuck CT 06379 $31
860-599-1156

Connecticut **KU**
45 E Putnam Ave Cos Cob CT 06807 $35
203-422-6313

$$$ $41 - 65

Upper East **Donguri**
309 E 83rd St (bet 1st & 2nd Ave.) $54
212-737-5656

Upper East **Geisha**
33 E 61st St (bet Park & Madison Ave.) $61
212-813-1112

Upper East **Sushi San-ma**
1420 3rd Ave (bet 80th & 81th St.) $53
212-249-4962

Upper East **TORI SHIN**

TORI SHIN is not an ordinary Yakitori Restaurant! Refined Tokyo-style Yakitori is made only with organic chickens from FARMS. No smoke from the grill with excellent ventilation. Vegetarian dishes available. 5:30pm-11:30pm (Mon-Wed), 5:30pm-12:30am (Thu-Sat)
1193 1st Ave (bet 64th & 65th St) $50
212-988-8402

Midtown West **Koi**
40 W 40th St (5th & 6th Ave) $62
212-921-3330

Midtown West **Shimizu**
318 W 51st St (bet 8th & 9th Ave.) $45
212-581-1581

Midtown West **Sushiden**
123 W 49th St (bet 6th & 7th Ave.) $57
212-354-2800

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $44
212-245-4555

Midtown East **Abuniya Kinnosuke**

It's such fun trying all the dishes you've never heard of at this different East Midtown Japanese where many of the delicately flavored items come on elaborate grills. It's a lot like going to Tokyo" so "don't expect to hear much English." (Zagat Survey 2007)
213 E 45th St (bet 2nd & 3rd Ave.) $51
212-867-5454

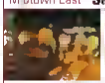
Midtown East **Fusha Asian Cuisine**
1065 1st Ave (at 58th St.) $45
212-752-8883

Midtown East **Hatsuhana**
17 E 48th St (bet 5th & Madison Ave.) $50
212-355-3345

Midtown East **Nippon**
155 E 52nd St (bet Lexington & 3rd Ave.) $49
212-758-0226

Midtown East **Restaurant SEO**
245 E 49th St (bet 2nd & 3rd Ave.) $60
212-355-7722

Midtown East **Ringo**
205 E 45th St (bet 2nd & 3rd Ave.) $53
212-867-4200

Midtown East **Sakagura**

Largest Sake Bar in the world with 200 varieties of sake and seasonal daily specials. Hand made soba and a combination of soba with a rice dish for lunch are popular. Amazing hideout situated on the basement level is perfect for couples. Private party area available.
211 E 43rd St. (15 (bet 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Sushi ANN**
38 E 51st St (bet Park & Madison Ave.) $60
212-755-1780

Midtown East **Sushiden**
19 E 49th St (bet. 5th & Madison Ave.) $57
212-758-2700

Midtown East **Torys**

The sister restaurant of Yakitori Totto. Torys is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken. Faultlessly prepared and grilled to perfection. Torys offers more Okinawan inspired dishes. Open for lunch and dinner.
246 E 52nd St. 2Fl (bet 2nd & 3rd Ave.) $44
212-813-1900 www.torysnyc.com

Chelsea **Naka Naka**
457 W 17th St (at 10th Ave.) $50
212-929-4544

Chelsea **Ono**
Gansevoort Hotel 18 9th Ave (at 13th St.) $60
212-660-6766

Gramercy **BUTAI**
115 E. 18th St (bet. Park Ave. & Irving Pl.) $42
212-387-7788

Gramercy **JAPONAIS**
111 E. 18th St (bet. Irving Pl. & Park Ave. S.) $50
212-260-2020

West Village **Aki**
181 W. 4th St. (bet. Barrow & Jones St.) $41
212-989-5440

West Village **Blue Ribbon Sushi**
119 Sullivan St. (bet. Prince & Spring St.) $51
212-343-0404

West Village **CHANTO Restaurant**

CHANTO-Upscale and High Japanese. CHANTO Ujesta is an elegant fine dining restaurant where diners can enjoy inspiring Japanese cuisine in a friendly atmosphere. CHANTO BAR on street level offers more casual food including sushi and Kobe Beef burgers ($3).
133 7th Ave. South (bet. 10th & Charles St.) $45
212-463-8686 www.chantonyc.com

West Village **TAKA**
61 Grove St (bet. 7th Ave. & Bleecker St.) $43
212-242-9699

East Village **JEWEL BAKO**
239 E. 5th St (bet. 2nd & 3rd Ave.) $90
212-475-1012

East Village **LAN**
56 3rd Ave (bet. 10th & 11th St.) $48
212-254-1959

East Village **Sumile**
154 W 13th St (bet. 6th & 7th Ave.) $45
212-675-7635

Lower Manhattan **MEGU**
62 Thomas St. (Church & W. Broadway) $50
212-964-7777

Brooklyn **Blue Ribbon Sushi**
278 5th Ave (bet. 1st St. & Garfield) $51
718-840-0408

Brooklyn **Zenkichi**
77 N. 6th St (bet. Wythe Ave & Berry St.) $50
718-384-8985

Upstate **Nanase**
522 Mamaroneck Ave White Plains NY $50
914-285-5351

New Jersey **KIKU**
355 Rt. 17 South Paramus NJ 07652 $45
201-265-7200

Staten Island **Fushimi**
2110 Richmond Rd (at Lincoln Ave.) $42
718-980-5300

$$$$ $66 or more

Upper West **Asiate**
Mandarin Oriental Hotel 35F $84
212-805-8881

Upper West **Bar Masa**
Time Warner Ctr. 10 Columbus Cir. 4th Fl $69
212-823-9800

Upper West **Gari**
370 Columbus Ave (bet. 77th & 78th St.) $74
212-362-4815

Upper West **Masa**
Time Warner Ctr., 10 Columbus Cir. 4th Fl $446
212-823-9800

Upper East **KAI**
822 Madison Ave (bet. 68th & 69th St.) $79
212-988-7277

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $80
212-249-6583

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $70
212-517-5340

Midtown West **Kobe Club**
56 W. 56th St. (bet 5th and 6th Ave.) $120
212-541-5623

Midtown West **NOBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Sugiyama**
251W. 55th St. (bet. Broadway & 8th Ave.) $90
212-956-0670

Midtown East **Hakuba**
The Kitano Hotel, 66 Park Ave. (at 38th St.) $66
212-885-7111

Midtown East **Ichimura**
102E 2nd Ave. (bet. 54th & 55th St.) $100
212-355-3567

Midtown East **Inagiku**
111 E. 49th St. (bet. Park & Lexington Ave.) $70
212-355-0440

Midtown East **Kuruma Sushi**
7 E. 47th St. 2nd Fl (5th & Madison Ave.) $105
212-317-2802

Chelsea **MORIMOTO**
88 10th Ave (bet 15th and 16th St.) $90
212-989-8883

West Village **Ushiwakamaru**
136 Houston St (Sullivan & MacDougal) $80
212-228-4161

Lower Mhn **NINJA**
25 Hudson St (bet. Duan & Reade St.) $70
212-274-8500

Lower Mhn **NOBU**
105 Hudson St. (at Franklin St.) $100
212-219-0500

Lower Mhn **NOBU NEXT DOOR**
105 Hudson St. (Franklin & N. Moore St.) $75
212-334-4445

KARAOKE

Upper East **Iggy's**
1452 2nd Ave (bet. 75th & 76th St.) no charge
212-327-3043

Midtown East **Japas 27**
39 E. 3rd Ave (bet. 26th & 27th St.) $6/h
212-213-2323 /person

Midtown East **Japas 38**
9 E. 38th St (bet. 5th & Madison Ave.) $6/h
212-725-4040 /person

Midtown East **Karaoke Cube**
238 E. 53rd St. 4th Fl (bet. 2nd & 3rd Ave.) $5/h
212-755-1657 /person

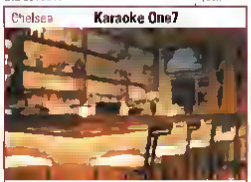
Korea Town **iBop Karaoke**
25 W. 35th St. 3rd Fl (bet. 5th and 6th Ave.) $6/h
646-752-4895

Korea Town **Karaoke Duet**
53 W. 35th St. 2nd Fl (bet. 5th & 6th Ave.) $4/h
646-479-0626 /person

Korea Town **Tinga Tinga Karaoke**
152 Madison Ave. 6th Fl (bet. 32nd & 33rd St.) $40/h
212-213-0675 /box

Korea Town **Toto Music Studio**
38 W. 32nd St. # 5 (bet. 32nd and 33rd St.) $35/h
212-594-6644 /box

Chelsea **Karaoke One7**



Karaoke One7 offers the city's largest song selection of over 80,000 in 13 different languages and new songs are added monthly! Sing at the bar for $2 per song or sing with your friends in a room equipped with a Hi-Fi sound plasma TV. We've variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm - 7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservations.

212-675-3527 www.karaoke17.com $2/song
29 W 17th St (bet 5 & 6Ave)

East Village **Sing Sing (Ave A)**

SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

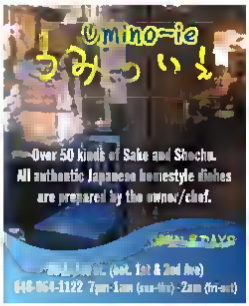
61 Avenue A (bet. 5th & 6th St.) $7/h per
212-674-0700 www.karaokesings.ng.com person

East Village **Sing Sing (St. Marks)**

SING-SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of East Village Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesings.ng.com

8 St. Marks Pl. 2nd Fl (bet. 2nd & 3rd Ave.) $7/h per
212-387-7700 www.karaokesings.ng.com person



An Oasis in Midtown NY
Outdoor Dining OPEN!
SUMMER SPECIAL!
Sapporo Beer Draft (Japanese Beer) $3.75 → $2.00
For Dinner and Outdoor Dining Only!
Large and small parties for up to 60 people. Can be closed for private parties
初花 PARK
237 Park Avenue (bet 45th & 46th St) Tel. 212.661 3400
Monday~Friday 11:45am~2:45pm (Lunch) 5:30pm~10pm (Dinner)
Madison Ave
Park Ave
Lexington Ave
45th St
46th St

East Village	**Lush Lounge**	
9 E 13th St (bet. 5th Ave & University Pl) 646-485-3225		35/h /box
East Village	**Planet Rose**	
219 Avenue A (bet. 13th & 14th St.) 212-353-9500		$2/song
Lower Mhn	**Asia Roma Bar & Lounge**	
40 Mulberry St (at Worth St.) 212-385-1133		no charge
Lower Mhn	**Bing Karaoke Bar**	
8 Thompson St 2Fl (bet. 6th Ave. & Canal St.) 212 334-5430		$30/h /box

CAFE

Upper West	**Beard Papa's Upper W.**	
We bake our special choux pastry several times daily and our secret-recipe of whipped cream custard is made on the premise. You can taste the difference of our commitment to serve only the freshest cream puffs with the highest quality in every bite.		
2167 Broadway (at 76th St.) 212 799-3770 www.mogohousa.com		Cream Puffs
Upper East	**Choux Factory**	
1685 1st Ave. (bet. 87th & 88th St.) 212-263-2023		Cream Puffs
Midtown East	**Cafe Zaiya Midtown E.**	
18 E. 41 St. (bet. 5th & Madison Ave.) 212-779-0600		Bakery
Midtown East	**Choux Factory**	
965 1st Ave. (bet. 49th & 50th St.) 212-223-0720		Cream Puffs
Chelsea	**Choux Factory**	
316 W. 23rd St. (bet. 8th & 9th Ave.) 212-627-4318		Cream Puffs
West Village	**Beard Papa's W. Village**	
5 Carmine St. (bet. 6th Ave. & Bleecker St.) 212-924-4455		Cream Puffs
East Village	**Beard Papa's Astor Pl.**	
740 Broadway (bet. Astor & Waverly Pl.) 212-353-9866		Cream Puffs
East Village	**Cafe Zaiya East Village**	
69 Cooper Sq. (at St. Marks St.) 212-243-4020		Bakery
East Village	**Cecel Cafe Crepa**	
135 1st Ave. (bet. St. Marks & 9th St.) 212-460-5102		Crepe
East Village	**Gateaux Bakery**	
494 Kinderkamack Rd. Rivervidge NJ 07661 201-934-1131		Bakery
East Village	**PANYA**	
10 Stuyvesant St (bet. 2nd & 3rd Ave.) 212 777 1330		Bakery
Lower Mhn	**Tasty Natural Desserts**	
150 Centre St. (at Walker St.) 212 219-9155		Dessert Bar
New Jersey	**Pansienna**	
250 Main St. Fort Lee NJ 07024 201 592-4776		Bakery

The World's Best Cream Puffs!
Green tea Chocolate Strawberry Caramel Earlgrey tea Coffee Eclair
beard papa's
fresh'n natural cream puffs
New York Los Angeles Honolulu San Francisco Boston New Jersey
www.beardpapas.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

$ $25 and below

CHINESE

Huaaa Pork — Upper West
235 Columbus Ave (bet. 70th & 71st St) | 212-724-0411 — $23 L

Ivy's Cafa — Upper West
154 W 72nd St (Broadway & Columbus Ave) | 212-787-3333 — $23 L

Ollie's — Upper West
1551 Broadway (bet. 47th & 48th St.) | 212-595-8181 — $21 L

Ollie's — Upper West
2657 Broadway (at 111th St) | 212-932-8300 — $21 L

Hunan Balcony — Upper East
1450 3rd Ave. (bet. 82nd & 83rd St) | 212-517-2098 — $18 L

Lili's Noodle & Grill — Upper East
1500 3rd Ave (bet. 84th & 85th St) | 212-639-1313 — $22 L

Grand Sichuan — Midtown West
745 9th Ave (at 50th & 51st St) | 212-582-2288 — $15 L

Joe's Shanghai — Midtown West
24 W 56th St (bet. 5th & 6th Ave) | 212-333-3868 — $20 L

Ollies — Midtown West
200-8 W 44th St (bet. 7th and 8th Ave.) | 212-921-5366 — $15 L

Tsaga Pavilion — Midtown West
65 W 55th St (bet. 5th & 6th Ave) | 212-956-7888 — $20 L

Wu Liang Ye — Midtown West
9F W 48th St (bet. 5th & 6th Ave) | 212-398-2308 — $25 L

Dynasty Sang — Midtown East
818 Lexington Ave (at 48th St) | 212-355-1200 — $20 L

Grand Sichuan — Midtown East
1043 2nd Ave (bet. 55th & 56th St) | 212-355-5855 — $23 L

Maa Noodle Shop — Midtown East
922 2nd Ave (at 48th St.) | 212-888-0027 — $15 L

Grand Sichuan — Chelsea
227 Lexington Ave (bet. 33rd & 34th St.) | 212-679-3770 — $23 L

Grand Sichuan — Chelsea
228 9th Ave. (at 24th St.) | 212-620-5200 — $23 L

Empire Szechuan — West Village
173 7th Ave S (at Perry St.) | 212-243-6046 — $15 L

Dim Sum Go Go — Lower Manhattan
5 E. Broadway (bet. Catherine & Oliver St.) | 212-732-0797 — $15 L

Golden Unicorn — Lower Manhattan
18 E. Broadway (Division & Catherine St) | 212-941-0811 — $15 L

Jing Fong — Lower Manhattan
20 Elizabeth St. (bet. Bayard & Canal St.) | 212 964-5256 — $15 L

Joe's Ginger — Lower Manhattan
25 Pell St. (at Doyers St.) | 212-266-0333 — $15 L

Joe's Shanghai — Lower Manhattan
9 Pell St. (bet. Bowery & Mott St.) | 212-233-+194 — $15 L

Lin's Dumpling House — Lower Manhattan
28 Bowery (at Bayard St.) | 212 349-0929 — $10 L

Maadanin Court — Lower Manhattan
61 Mott St. (bet. Bayard & Canal St.) | 212-608-3838 — $15 L

Faan — Brooklyn
205 Smith St. (bet. Baltic & Butler St.) | 718-694-2277 — $15 L

KOREAN

Book cheng dong — Korea Town
34 W 32nd St. (bet. 5th Ave. & Broadway) | 212-971-6002 — $15 L

Don's Bogam — Korea Town
17 E. 32nd St. (bet. 5th & Madison Ave.) | 212-889-2200 — $25 L

Fraachia — Korea Town
12 Park Ave (bet. 34th & 35th St.) | 212-213-1001 — $25 L

Gam Mee Ok — Korea Town
43 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-736-4113 — $15 L

HAN BAT — Korea Town
53 W. 35th St. (bet. 5th & 6th Ave.) | 212-725-5588 — $15 L

HANGAWI — Korea Town
12 E. 32nd St. (bet. 5th & Madison Ave.) | 212 213-0077 — $20 L

Hye Dong Gak — Korea Town
51 W. 35th St. (bet. 5th & 6th Ave.) | 212 695 7107 — $15 L

Komtang House — Korea Town
32 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-947-0412 — $15 L

Kum Gang San — Korea Town
49 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-967-0909 — $20 L

Kunjip Restaurant — Korea Town
9 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-216-9467 — $15 L

Seouj Garden — Korea Town
34 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-736-9002 — $15 L

Shilla — Korea Town
37 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-967-1810 — $25 L

Wan Jo — Korea Town
23 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-695-6815 — $20 L

Woo Chon — Korea Town
10 W. 36th St. (bet. 5th & 6th Ave.) | 212-695-0721 — $20 L

Penang Gamey Onve — West Village
541 La Guardia Pl (W. 3rd & Bleecker) | 212-477-0800 — $20 L

Bon Joo — East Village
107 1st Ave (bet. 6th & 7th St.) | 212-505-7974 — $20 L

Oak Sun's — East Village
115 1st Ave (bet. 7th St & St. Marks Pl.) | 212-477 8505 — $15

Sura — East Village
105 E. 6th St (bet. 3rd & 4th Ave) | 212 982-6390 — $25 L

Kun — Lower Manhattan
253 Church St (bet. Leonard & Franklin St.) | 212-334-0808 — $15 L

Li Hua — Lower Manhattan
171 Grand St (bet. Centre & Baxter St.) | 212-343-0090 — $12 L

Dokebi — Brooklyn
190 Grand St (bet. Bedford & Driggs Ave.) | 718-782-1424 — $20 L

Kalin House — Upstate
291 Central Ave. White Plains, NY 10606 | 914-328-0251 — $20 L

Gam Mee Ok — New Jersey
485 Main St. Fort Lee, NJ 07024 | 201-242-1333 — $12 L

THAI

Lemongrass Grill — Upper West
2534 Broadway (at 96th St) | 212-666-0888 — $22 L

Jasmine — Upper East
1819 2nd Ave. (at 104th St.) | 212-517-6654 — $25 L

Sa-Woy — Upper East
1470 1st Ave (at 77th St.) | 212-744-6374 — $20 L

Spice — Upper East
1411 2nd Ave (bet. 73rd & 74th St.) | 212-988-5348 — $25 L

BANGKOK HOUSE — Midtown West

Established in summer of 2002, Bangkok house has been recognized as one of the best Thai restaurants in Manhattan. It features a great location near both Times Square and all Broadway Theaters. Listed one of the top ten best Thai restaurant in NYC by "Citysearch"

360 W 46th St. (bet. 8th & 9th Ave.) | 212 541-5643 www.bangkokhousenyc.com — $15 L

Chanpen Thai — Midtown West
761 5th Ave. (at 51st St.) | 212-546-6801 — $20 L

Pongsri Thai — Midtown West
244 W. 49th St. (bet. Broadway & 8th Ave.) | 212-582-8382 — $25 L

Topaz Thai — Midtown West
127 W. 56th St. (bet. 6th & 7th Ave.) | 212-957-8020 — $15 L

YUM YUM 3 — Chelsea

YUM YUM 3 is the third and most exciting yet of the Yum Yum family of restaurants. Conveniently located at corner of 46th St. and 9th Ave. we offer the most authentically traditional Thai menu and most affordable prices you can find in Manhattan.

958 9th Ave (bet. corner of 58th St.) | 212-956-0639 www.yumyum3.com — $15 L

YUM YUM BANGKOK — Midtown East

Casual-hip atmosphere Inexpensive but very worthwhile cuisine a fun place to chill We feature a variety of authentic Thai cuisine seafood, beef duck and chicken dishes and weekly Chef's Special Prix fixe Spec at only $14.95.

650 9th Ave. (bet 45th & 46th St.) | 212-262-7244 www.yumbangkoknyc.com — $15 L

Lemongrass Grill — Chelsea
136 E. 34th St. (bet. Lexington & 3rd Ave.) | 212 213-3317 — $22 L

Pad Thai — Chelsea
114 8th Ave. (bet. 15th & 16th St.) | 212-691-6226 — $20 L

Pongsri Chelsea — Chelsea
165 W. 23rd St. (bet. 6th & 7th Ave.) | 212-645-6808 — $20 L

Pongsri Thai — Chelsea
311 2nd Ave (at 19th St.) | 212-477-2927 — $20 L

Ragamal Thai — Chelsea
208 7th Ave (bet. 21St & 22nd St.) | 212-807-9872 — $15 L

Royal Siam — Chelsea
240 8th Ave. (bet. 22nd & 23rd St.) | 212-741-1732 — $15 L

Gelongo — West Village
149 W. 4th St. (bet. Macdougal & 6th) | 212-228-4207 — $15 L

Lemongrass Grill — West Village
9 E. 13th St. (bet. 5th Ave. & University Pl.) | 212-242-0606 — $22 L

Holy Basil — East Village
149 2nd Ave (bet. 9th & 10th St.) | 212-480-5557 — $15

Klong — East Village
7 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-505-3555 — $20 L

SEA — East Village
75 2nd Ave. (bet. 4th & 5th St.) | 212-228-5505 — $15 L

Spice — East Village
110 University Pl. (bet. 10th & 11th St.) | 212-982-3758 — $15 L

Kia Khan — Lower Manhattan
171 Spring St. (Thompson & Wooster) | 212-966-3939 — $25 L

Peap — Lower Manhattan
177 Prince St. (bet. Sullivan & Thompson St.) | 212 254-7337 — $25 L

Lily Thai — Brooklyn
915 Grand St. (bet. Leonard & Lorimer St.) | 718-218-7522 — $10 L

SEA — Brooklyn
114 N. 6th St. (at Berry St.) | 718-384-8850 — $24 L

Tak Tuk — Brooklyn
204 Smith St. (bet. Baltic & Butler St.) | 718-222-5598 — $12 L

VIETNAMESE

Saigon Grill — Upper West
620 Amsterdam Ave (at 90th St.) | 212-875-9072 — $21 L

Asie Grill — Upper East
1239 2nd Ave (at 65th St.) | 212 753-5815 — $20 L

Boonthai
1353A 2nd Ave. (bet. 72nd & 73rd St.)
212-249-8484
$12

Vermicelli
1492 2nd Ave. (bet. 77th & 78th St.)
212-288-4555
$20

PHO32
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-0888
$15

Lonnam
393 3rd Ave. (bet. 27th & 28th St.)
212-686-5168
$15

O Mai
56 9th Ave. (bet. 15th & 16th St.)
212-533-0550
$25

Saigon Grill
51 University Pl. (bet. 11th & 12th St.)
212-982-3501
$21

HOIAN
135 W. Broadway (bet. Thomas & Duane St.)
212-233-1339
$15

Nam
110 Reade St. (Church & W. Broadway)
212-267-1777
$25

Nha Trang
87 Baxter St. (bet. Bayard & Canal St.)
212-233-5948
$15

Pha Tu Da
119 Bowery St. (bet. Hester & Grand St.)
212-966-2666
$15

Viet Cafe
345 Greenwich St. (bet. Harrison and Jay St.)
212-431-5888
$25

OTHER

Amber
140F 3rd Ave. (at 16th St.)
212-243-5020
$25

Blue Chili
251 W. 51st St. (bet. 5th & Broadway)
212-413-5237
$20

VYNL
754 9th Ave. (bet. 50th and 51th St.)
212-974-8003
$25

Zen Palate
663 9th Ave. (at. 46th St.)
212-582-1669
$25

Planet Thailand 212
30 W. 24th St. (bet. 5th & 6th Ave.)
212-727-7027
$25

Rice on Lexington Ave
115 Lexington Ave. (at 28th St.)
212-696-5400
$15

Vela
56 W. 21st St. (bet. 5th & 6th Ave.)
212-675-4007
$20

Cafe Asean
117 W. 10th St. (Greenwich & 6th Ave.)
212-633-0349
$22

Friendhouse
99 3rd Ave. (bet. 12th & 13th St.)
212-349-1939
$15

Lannam
121 University Pl. (at 13th St.)
212-420-1178
$20

MA*YA
234 E. 4th St. (bet. Ave A & B)
646-313-1957
$20

Shiki Kitchen
135 1st Ave (bet. 8th & St. Marks Pl.)
212-614-1505
$25

Franklin Station Cafe
222 W. Broadway (bet. Franklin & White St.)
212-274-8525
$10

Kampuchea Noodle Bar
78 Rivington St. (at Allen St.)
212-529-3801
$25

Rice
227 Mott St. (bet. Prince & Spring St.)
212-226-5775
$12

Chai Home Kitchen
124 N. 6th St. (at Berry St.)
718-599-5889
$16

Planet Thailand
133 N. 7th St. (bet. Bedford Ave. & Berry St.)
718-599-5758
$24

Rice
166 DeKalb Ave. (at Cumberland St.)
718-855-2700
$19

Rice
81 Washington St. (bet. Front & York St.)
718-222-9760
$19

Bistro En
252 Degraw Ave. Teaneck NJ 07666
201-692-0700
$25

$$ $25 - 40

CHINESE

Cafe Evergreen
1286 1st Ave. (bet. 69th & 70th St.)
212-744-3266
$30

Our Place Cuisines
1444 3rd Ave. (bet. 81st & 82nd St.)
212-296-4866
$32

Pig Heaven
1540 2nd Ave. (bet. 80th & 81st St.)
212-744-4333
$32

Shanghai Pavilion
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216-218 6th Ave. (at 21St St.)
212-243-4433
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230 W. 4th St. (W. 10 & Christopher St.)
212-633-2212
$28

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Korea Palace — Midtown East
127 E 54th St (bet Park & Lexington Ave) | 212-832-2350 | $35

Kong Suh — Korea Town
1250 Broadway (at 32nd St) | 212-564-6845 | $30

Do Hwe — West Village
55 Commerce St (at Bedford St) | 212-414-1224 | $39

THAI

Land — Upper West
450 Amsterdam Ave (bet 81st & 82nd St) | 212-501-8121 | $26

Chai Home Kitchen — Midtown West
330 6th Ave | 212-707-8778 | $30

Jaya Thai — Chelsea
396 3rd Ave (bet 28th & 29th St) | 212-889-1330 | $28

VIETNAMESE

Boi — Midtown East
246 E 44th St (bet 2nd & 3rd Ave) | 212-661-6541 | $40

Bao Noodles — Chelsea
391 2nd Ave (bet 22nd & 23rd St) | 212-725-7770 | $26

Mei House — Lower Mhn
199 Franklin St (Greenwich and Hudson) | 212-431-0606 | $35

OTHER

Hispaniola — Upper West
839 W 181st St (at Cabrini Blvd) | 212-740-5222 | $39

Penang — Upper West
240 Columbus Ave (bet 71st & 72nd St) | 212 769-3883 | $30

Rain — Upper West
100 W82nd St | Amsterdam & Columbus | 212-501-0776 | $40

Spa 57 — Midtown West
60 W 57th St (at 6th Ave) | 212-307-5656 | $40

Gobo — West Village
401 6th Ave (bet 8th & Waverly St) | 212 255-3242 | $31

DG — East Village
507 E 6th St (bet Ave A & B) | 212-477-4649 | $30

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6 Clinton St (bet E. Houston & Stanton St) | $40
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CHINESE

Shun Lee West — Upper West
43 W65 St (Columbus & Central Pk W.) | 212-595-8895 | $52

Philippe — Upper East
33 E 60th St (bet Madison & Park Ave) | 212-644-6835 | $60

China Grill — Midtown West
CRS Building, 60 W 53 rd St. (at 6th Ave) | 212-333 7786 | $65

Ruby Foo's Times Sq. — Midtown West
1626 Broadway (bet 49th & 50th St) | 212-489-5600 | $41

Chiam Chinese Cuisine — Midtown East
140 E 46th St (bet Lexington & 3rd Ave) | 212-371-2323 | $44

Chin Chin — Midtown East
216 E 49th St (bet 2nd & 3rd Ave) | 212-888-4555 | $46

Shun Lee Palace — Midtown East
155 E 55th St (bet Lexington & 3rd Ave) | 212-371-8844 | $52

Mr Chow Tribeca — Lower Mhn
121 Hudson St (at N Moore St) | 212-965-9500 | $60

KOREAN

Woo Lae Oak — Mh
116 Mercer St (bet E Houston & Prince St) | 212-925-8200 | $50

THAI

Kittichai — Lower Mhn
60 Thompson St (bet Broome & Spring) | 212-219-2000 | $56

VIETNAMESE

Le Colonial — Midtown East
149 E 57th St (bet Lexington & 3 d Ave) | 212 752-0808 | $50

OTHER

Ruby's Foo's Uptown — Upper West
2182 Broadway (bet. 77th & 78th St.) | 212 724-6700 | $41

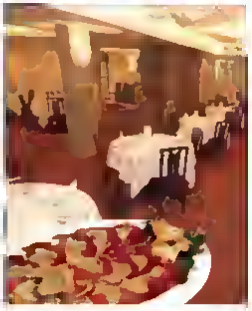
Aja Asian Bistro — Midtown East
1079 1st Ave (bet 58th & 59th St.) | 212-829-8008 | $43

Asia De Cuba — Midtown East
237 Madison Ave (bet. 37th & 38th St) | 212 726-7755 | $50

$$$$ $66 or more

CHINESE

MR K's — Midtown East
570 Lexington Ave (at 51st St) | 212 583-1668 | $75



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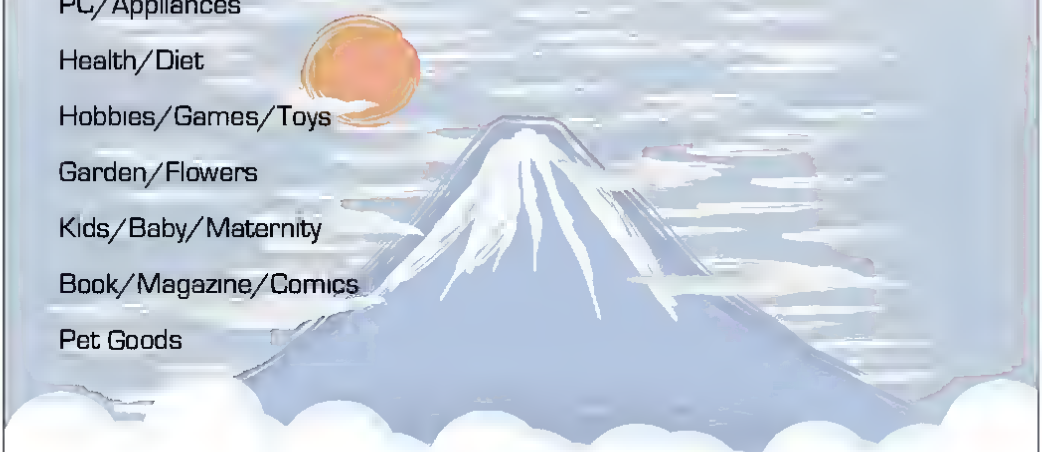

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じゃがじゃがモール

Cook Japanese Dishes at home

–Much easier than you think

Sake plays an important role in Japanese cooking

One of the traditional kinds of Japanese alcoholic drinks made by fermenting rice, sake, is used as a seasoning too. A feature of this beverage as a seasoning is that it adds an excellent flavor to food, taking the best flavor out of the material itself bursting with aroma, while the alcohol in sake makes the fishy smells evaporate. It also softens fish and meat and helps proteins change, which hastens them from coagulating, softening the meat and giving it a tender bite. On the other hand, the function of alcohol makes the penetration of the seasonings easier, bringing out the effects of these flavors the most.

Here, we will introduce clams steamed with sake, a traditional Japanese dish. We will also introduce boiled cubic pork, which uses sake to soften the meat.

Shopping for Sake at grocery stores
The Multi-faceted and Transformative Aspect of Sake

Generally known as an alcoholic beverage, Sake can be used for cooking in much the same way that wine is added in Western cuisine to enhance the flavor of a given dish.

You will find it in the basic condiments aisle in any Japanese supermarket along with soy sauce, vinegar, and mirin. Among the different types of sake, the least alcoholic is preferred for cooking. Dry or sweet with varying levels of acidity, the right amount of sake can do wonders to a dish. Remember to use sake that you want to taste in your food, as the dish will absorb the aroma of the particular sake once the alcohol has evaporated. The most popular brand is Morita ($4.99 per 1 liter bottle).

Complexly Delightful Addition to Cooking

Its complexity is apparent in every bottle depending on different brewing techniques, different degrees of milled rice and other such details that only a "toji" (brew master) need know. You will find sake at any Japanese supermarket in the city like Sunrise, JAS Mart or M2M to name a few. Since I was already at Mitsuwa across the Hudson in Jersey I decided to check out the variety of sake at this mega store specializing in Japanese groceries. They certainly carry a greater variety including some traditional hand-made products imported from different provinces.

photos by Takuya Sakamoto

In addition to enhancing the flavor of dishes, sake provides a simple way to mask the smell of fish and meat. Use it as a primer to clean fish, add a splash to your marinade for a summer BBQ. This addition will not disappoint, as the complex taste will transform your dish into a delightful surprise.

Cooking Advisor
Reiko Yamada

A celebrity-cooking teacher in Tokyo, Reiko Yamada brings a special creativity to her sophisticated cuisine. Her warm personality and wealth of cooking knowledge keep her classes highly sought after. An advisor to health institutions and food service providers, Ms. Yamada also develops menus for some of Tokyo's leading restaurants.
Reiko-cooking@nifty.com reiko-cooking@hzeweb.ne.jp

Clams Steamed with Sake

kcal

INGREDIENTS

❑ Clams with shells 1lb ❑ Sake 1/2 C ❑ Spring onion

INSTRUCTIONS

1. Soak the clams in salt water and put them in a dark, quiet place for around two hours to make them blow the sand out.
2. Scrub the shells and wash them.
3. Cut the spring onions into small pieces.
4. Put the sake and clams into a cooking pot over a high flame and press the lid down.
5. Stop the fire when the clams open their shells. Serve them in a bowl and spread spring onions over them.

photos by Naoko Nagai

Boiled Cubic Pork

kcal

INGREDIENTS

❑ Pork ribs 1 1/3lb ❑ Sake 1/2 C ❑ Ginger ❑ Sugar 2.5 T
❑ Water 4 C ❑ Soy sauce 1/4C ❑ Salt ❑ Green part of leeks

INSTRUCTIONS

1. Rub the meat with salt.
2. Roast the meat in a frying pan. Try to roast every part of it and take off the oil.
3. Cut the meat into same-size pieces.
4. Put the leeks, sliced ginger, and water in a cooking pot, and lower the heat after it boils.
5. Remove excess oil.
6. Take out the leeks and ginger after boiling them for around an hour.
7. Add sake, soy sauce, and sugar, lower the heat and cover the meat with aluminum foil.
8. Boil them for 30 minutes, increase heat when the broth disappears and keep boiling until the juice vanishes.

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and more

GROCERY

JAS Mart 1
2847 Broadway (bet. 110th & 111th St.)
212-866-4290
Japanese

M2M B way & 114th
2935 Broadway (bet. 114th & 115th St.)
212-280-4600
Japanese

47St Japanese Deli

Japanese style convenience store opening in Midtown. A variety of Japanese beverages, food and spices available. Also serve rice ball, edamame as well as curry, udon and soba. Eat-in area as an indoor terrace. Open 10am-8pm (M-F), 11am-8pm (Sat), closed (Sun)
143 E 47th St (bet Lexington & 3rd Ave.)
212-813-0675
Japanese Grocery

Katagiri & Co.,Inc
224 E 59th St. (bet. 2nd & 3rd Ave.)
212-755-3566
Japanese

Yaguro
24 E 41st St. (bet. 5th & Madison Ave.)
212-679-3777
Japanese

Han Ah Rheum
25 W 32nd St.(bet. Broadway & 5th Ave)
212-695-3283
Korean

Woorijip
12 W 32nd St. (bet. 5th Ave & Broadway)
212-244-1115
Korean

CHEZ NOAH

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600 Washington St (bet. Morton & Leroy)
212-675-4294
Japanese Grocery

JAS Mart 2
35 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-420-6370
Japanese

JAS Mart 3
34 E 23rd St. (bet. 5th Ave. & Broadway)
212-967-9892
Japanese

M2M E Village
200 E. 11th St. (at 3rd Ave.)
212-353-2898
Japanese

Sunrise Mart
4 Stuyvesant St. 2nd Fl. (3rd Ave. & 9th St.)
212-598-3040
Japanese

Pearl River Mart
477 Broadway (Grand St & Broom St.)
800-878-2448
Chinese

Sunrise Mart, SoHo
494 Broome St. (W Broadway & Wooster)
212-219-0333
Japanese

Tonjin Mart
91 Mulberry St. (bet. Canal & Bayard St.)
212-962-4622
Japanese

Tonjin Mart
6216 Fort Hamilton Pkwy (at 63th & 63th St.)
718-238-0373
Japanese

Family Market
29 15 Broadway (bet. 29th & 30th St.)
718-956-7925
Japanese

Sakura-ya
73-05 Austin St. (bet. Ascan Ave. & 73rd Rd.)
718-268-7220
Japanese

Asian Market
31 Colvin Ave. Albany NY 12206
518-456-6160
Chinese

DAIDD
522 Mamaroneck Ave. White Plains NY
914-683-6735
Japanese

DS Seafood
14-16 North Central Ave. Hartsdale NY 10530
914-946-8065
Japanese

Fuji Mart Corp. Scarsdale
819 White Plains Rd. Scarsdale NY 10583
914-472-1468
Japanese

Kam Sen Foods LLC.
22 Barker Ave. White Plains NY 10601
914-428-4500
Japanese

Meidi-Ya
16 North Central Ave. Hartsdale NY 10530
914-949-2178
Japanese

Dishinbo
283 Halstead Ave. Harrison NY 10528
914-835-4390
Japanese

Nora Japanese Foods
169A Main St. Port Washington NY 11050
516-883-1836
Japanese

Skin Nippon Do
93 Mineola Ave. Port Washington NY 11577
516-625-1814
Japanese

Toyo Foods
925 Port Washington Blvd. Port WA. NY
516-944-6464
Japanese

DAIDD
1365 16th St. Fort Lee, NJ 07024
201-944-0020
Japanese

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463
201-444-5133
Japanese

Haa Ah Rheum
98 Lincoln Hwy Rahway NJ 07065
732-382-5628
Korean

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595 River Road NJ 07020
201-941-5113 www.mitsuwa.com
Japanese Grocery

Ridgewood Fisheries
30 Prospect St. Ridgewood NJ 07450
201-670-0822
Japanese

Fuji Mart Corp. CT
1212 E. Putnam Ave. Old Greenwich, CT
203-698-2107
Japanese

J-Mart
15 Orange St. New Haven CT 06510
203-782-1234
Korean

Cherry Mart
346 Newbury St. Boston MA 02115
617-437-1939
Japanese

Kotobukiya
1815 Massachusetts Ave. Cambridge MA
617-354-6914
Japanese

Yoshinoya
39 Prospect St. Cambridge MA 021.39
617-491-8221
Japanese

SAKE

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.)
212 932-0990
Sake

Nancy's Wine
313 Columbus Ave. (bet. 74th & 75th St.)
212-877-4040
Sake

Gernet Wine
929 Lexington Ave (bet. 68th & 69th St.)
212-772-3211
Sake

Mister Wright
1593 3rd Ave. (bet. 89th & 90th St.)
212 722-4564
Sake

Ambassador Wine
1020 2nd Ave (at 54th St.)
212-421-5078
Sake

Landmark Wine
167 W. 23rd St. (7th & 7th Ave.)
212-242-2323
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Union SQ Wine
140 5th Ave. (at 19th St.)
212-675-8100
Sake
Shochu

LEDU WINES
600 Washington St. (at Leroy St.)
212 924-6899
Sake

Astor Wine
399 Lafayette St. (at 4th St.)
212-674 7521
Sake

MJK Liquor
161 3rd Ave. (bet. 16th & 17th St.)
212-475-9188
Sake

Warehouse Wines
735 Broadway (at W 8th St.)
212-982-7770
Sake

East Village Wine
143 Stanton St. (bet. Clinton & Attorney)
212-358-7700
Sake

Granyetta Wine
151 Grand St. (bet. Crosby & Lafayette St.)
212-925-1236
Shochu

New York Wine EX.
5 Broadway (bet. Morris & Battery Pl.)
212-422-2222
Sake

September Wines L E S.
100 Stanton St. (at Ludlow St.)
212 388-0770
Sake

Heights Chateau
123 Atlantic Ave, Brooklyn, NY 11201
718-330-0963
Sake

Smith and Vine
281 Smith St. (bet. Douglass & Degraw)
718 243-2764
Sake

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718 729-8366
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14-50 126th St. College Point, NY 11356
718-539-8100
Food

JFC International Inc.
40 Varick Ave. Brooklyn, NY 11237
718-456-8805
Food
Sake

Nishimoto Trading Co.
802 Washington Ave. Carlstadt, NJ 07072
201-804-1600
Food
Sake

NY Mutual Trading Inc.
25 Knickerbocker Rd. Moonachie, NJ 07074
201-933-9555
Food
Sake

Wine of Japan Import
235 W. Parkway Pompton Plains, NJ 07444
973-835-8585
Sake

Tricks & Trivia

Sake that New Yorkers Love

What Kind of Alcoholic Beverage is Sake?

Now Sake might be the most widely used imported word among New Yorkers. It has played a central role in Japanese life and culture for the past 2000 years. Its alcohol content is from 13 to 16% and mainly made from rice. Water used in brewing sake is also an important element. Still many New Yorkers pronounce it as sa-ki but it is correctly pronounced sa-ke. As you have seen and heard, there are basically Junmai-shu, Honjozo-shu, Ginjo-shu, Daiginjo-shu and Namazake categories and there are numerous brands depending on the brewery (kura) and region. Some sake is are best served chilled while others are enjoyed warm.

CHOPSTICKS

Hana Awaka 花泡香

-Brighten your [illegible] "Sparkling Flower" Sake

Ozaki Hana Awaka (Sparkling Flower) is a refreshing sparkling sake launched in the fall of 2002 upon an extensive market research with woman in their twenties and thirties. Created by Japanese women who love fresh ideas and delicious foods, it brings your taste buds alive with bursting sweetness and tangy bubbles. Floral aroma and light bubbles in a 7 % low alcohol level saka is a new refreshing alternative to regular sake. It pairs beautifully with light meals, and makes a perfect drink for brunch or dessert. Best served chilled for maximum flavor.

Sake Meter Value +60 Alcohol 7% Acidity 2.5

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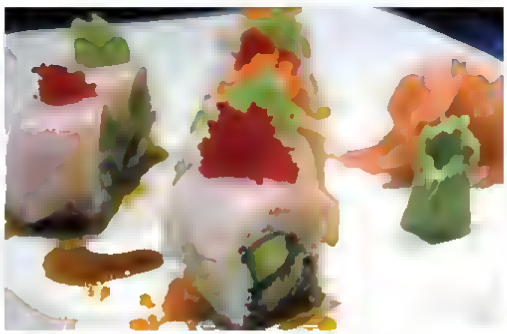

Chef Yoshio doesn't hesitate to touch up the sushi rolls with thick fillets of fresh albacore (white tuna) topped with Azuma's signature product Tobikko, flying fish roe Clear and fresh Tobikko in three colors entertains customers and the texture of the fresh particles produces satisfaction in the mouth.

City's shiny modern office buildings. Right across the street from the station is ***Komegashi Too***. Opening in the year of 2000 as the second location of Komegashi, which serves authentic Japanese, Komegashi Too is always where people gather for lunch, dinner and weekend brunch. Not only because of its fabulous location, Komegashi Too is the place to go for the Jersey City dwellers and commuters for good sushi plus Asian fusion platters.

The energetic staffs at the restaurant are always visible and build up appetite of the customers both in the kitchen and on the floor. They serve the most of what they have. The sushi chef Mr. Yoshio Iseya is a fan

Chef Yoshio Iseya is the producer of creative sushi dishes at Komegashi Too since 2001

of ***Azuma Foods'*** seafood product since he started at Komegashi Too in 2001. The teamwork of Chef Yoshio and Azuma Foods' seafood products create big hits in their menu like white dragon roll. The reason is nothing but the highest quality and freshness of the processed seafood products from Azuma as well as their superior quality selection of overall food ingredients. "We have fresh fish be delivered everyday" the manager Carol Hu explains. "We stick to the freshness of food and that is why we have so many regulars at this restaurant."

One of chef Yoshio's creative sushi dishes is this roll with no rice but just stuff with Azuma's Masago (smelt roe) and fresh fillets inside, and he fries the rolls to add the crispiness to the fresh seafood. Then he decorates them with multiple sauces to create sensitive but rich flavors.

The characteristic of Komegashi Too is the dynamic presentation and the creative cooking of the fusion menu. One of the customers' favorites is Chef Yoshio's chirashi style sushi. Over the sushi rice mixed with a generous amount of Azuma's Masago (smelt roe)'s brilliant orange color, Chef Yoshio finishes the cup of chirashi sushi with Azuma's exclusive product, gold Tobikko (flying fish roe). Along with the spicy salmon cup and uni (sea urchin) cup, this golden color presents the high-quality Asian fusion dishes over the night view of Manhattan from the waterfront window of the restaurant.

Komegashi Too is the perfect customer for Azuma Foods. Their demands for the best food quality and artistic and visual excellence of the ingredients enable their menu to provide varieties of fusion cuisine ideas and luxurious dining environment over the world's best view of Manhattan. Their long-time customers come back to the restaurant looking for their weekly special menu. Azuma Foods proudly supplies their creative seafood ingredients with superb freshness to meet high demands from the competitive restaurant market in New York City.

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Gristede s at 87th St.*
Gristede s at 65th St.*
Logos Bookstore
Michi
Miss Saigon
Mister Wr-ght
NY Cooking
Otaya
Sake Hana
Sara
Shabn Shabn 70
Sushi Hana
Sushi Seki
Sushi Sen-nin
Tsuki Restanrant
Ultimate Karate USA
YUKA Restaurant

MIDTOWN WEST

Aikido of Manhattan
Bangkok House
Bluechri
Food Emporrum at 49th St.*
GoGo Curry
iBop KARAOKE
Sake Bar Hag
Japan Nat-onal Tourist Org
Japanese Chamber of Commerce
JETRO USA
Jim Hanley s Universe
Joe s Shanghai
Kinokuni-ya Book Store
ABC Language Exchange
Mencanko-Ter 55
Midtown Comics
Mingle New York
Mitzu
Monstar Snsh
NY Accpuncture and Herb Clnnc
New York Togal School
Nihon Day Spa
Or-ental Health Spa
Pac fic Echo
Salon de Tokyo
Sapporo
Sato Dojo
Sobn N-ppon
Snsh den
Sushiya Restaurant
Tachigui-soba Teriyakr Boy
Teriyaki Boy
The Japanese American Assoc.
The Nippon Club Culture Center
VIJIN
Yamaguchi Acupuncture Clnnc
Westerly Natural Market

MIDTOWN EAST

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Acumed Center
Aja As-an Bistoro
Ambassador W-ne & Sp-rit
Amrty Language Institute
Asahiya Book Store
Azusa of Japan
Book Off USA
Caffi Zaya
Chsin Chinese Cursine
Consulate General of Japan
Food Emporium at 32nd St.*
Gristede s at 32nd St.*
Gristede s at 40th St.*
Gyu-Kaku
Hair Mates
Hatsuhana Park
Ido Center
Inagiku
Japan Society
Japas 27
Japas 38
Katagiri
Kiaie
Korea Palace
Manish
Mencanko-Ter 45
Midtown Comics
momotaro
Moonflower Spa
MR K s
Oms b
Peking Duck House
Restanrant N-ppon
Restanrant SEO
Sakagnra
Salon Shin
Sushi tei (Katsuhama)
Teriyaki Boy 46th
Terry May
Tse Yang Restaurant
Yakrnnku Arki
Yakitori East

KOREAN TOWN

Dav d L Zang
Don s Bogam
Duet 35
HAN BAT
HANGAWI
Hyo Dong Gak
Komtang House
Korean Books
Kmn Gang San
PHO32
Todai
Wonjo restaulant
Woo Chon

CHELSEA & GRAMERCY

ABC Language Exchange
Bond Street Dojo
Choshi
Cosmic Comics
Daich Snshi
Diso-B-Rama Unron Sq. E.
Enzan-ryu Ju Jutsu Biwako Dojo
Enrin
Food Emporium at Unron Sq.*
Gristede s at W. 24th St.*
Gristede s at W. 14th St.*
Gristede's at W. 26th St.*
Gristede s at W. 22nd St.*
Gristede's at E. 29th St.*
Gristede s at E. 20th St.*
Hayato New York
Hachi Suzukr
Jaya Thar
JAS Mart (E. 23th St.)
Kaden Snshi East
KIWA Salon
KYOKUSHIN KARATE
Landmark Wine & Sake
Mishima
Monster Snsh
Natunl Grenn Market
New York Arkikai
N.Y. Shonn Ryu Karate
Ohashi Institute
Regional Thar
SABURI
Spice Thar
Tobaya
Teriyaki Boy 23th
U.S. Budo Kai Kan
World Oyama Karate
Matsumoto Dojo
World Se do Karate
Organrzation

WEST VILLAGE

CHANTO
Chez Noah
Disc O Rama-NYU
Disc O Rama-W 4th
Gelanga
Generation Records
Food Emporium at 12th St.*
Grtstede's at Bank St.*
Gristede s at 4th St.*
Marumi
McNulty s Tea & Coffee Co., Inc
Monster Sushi
Penang
Rockmeisha
TAKA
Tenri
13th Street Repertory Company

EAST VILLAGE & CENTRAL VILLAGE

Ash ya Snshi
Dumpling Man
Forb dden Planet
Giant Robot
go Restaurant
Gristede s at University PL*
Grtstede s at 14th St.*
Gyu-Kaku
Hair Mates
Hasaki
Izakaya GO
Hrp Hop Chow
Japonica
JAS Mart (East V-llage)
K2 Salon
Ke sy Nature Center
Kim s Video
LAN
L Annam
Lemongrass
Lotus Salon
M2M
May s KU E BA
Menkmtsu
MJK Inpnr
Oh! Ta sho
Otafuku
Panya
Planet Rose
Powder Room
Rai-Rai Kan
Ramen Setagaya
Shabutatsu
Shin-Kitchen
Sing Sing (Ave A)
Sing Sing (St. Marks)
Sobaya
Souen Restaurant
St. Marks Bookshop
St. Marks Market
Snnnse Mart
Takahachr
Teriyakr Boy 10th
Three of Cups
Toy Tokyo
Tokio 7
Tokyo Joe
Typhoon Lounge
Ueno Salon
Unron SO Wine
Video Games New York
Yokrnku West
Yakitori Taisho
ZEN

RELOW HORSTON

Asian Amer-can Art Center
Corna Beauty Center
Facial Spa
Franklin Station Cafe
Granyette Wine
Gristede s at 315 S. End Ave*
Gristede s at 71 S. End Ave*
Hnoko s Place
ISE Japanese Restaurant
ITSU
Joe's Shanghai
Bonaparte NY
Kazuyo Nakano New York
kid robot
Konn
Lotus Salon (SOHO)
Lotus Salon (Tribeca)
Mrka Inatome
New York Wine Exchange
Nha Trang
NINJA
Pearl River Mart
R by 45rpm
Rice
Seasons
Septemba Wines (L.E.S.)
Shanghai Cuisine
Souen Restaurant
Sunrise Mart
Takahachi Tribeca
Takam chi Hrn
Tonjn Mart Manhattan
Ueno Salon
Zakka Corp
Zutto (Tribeca)
Zutto (W. Village)

BROOKLYN

Bozu
Chai Home kitchen
Dokebi Bai & Grill
Jhk shinkan Arkido Dojo
Sakura Café
Smrth and Vine
Snpercore
Tamari
Tonjn Mart Brooklyn
Zenkichr

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The Arts Cure Center
Watawa Astoria
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Sakura ya
Queens Judo Center
Satsuki
Akari Japanese Restaurant
Kobari Japanese Restanrant
Robata of Tokyo
Nara Japanese Food
Yamaguchi Restaurant
Central Book! USA
go wasabi
go wasabi
Arkido Club of Queens
Maguro Restaurant
Shin N-ppon Do
Snshi Island
Au yoshi Restanrant
Inatome Steak House
Taka Sushi
Yuki s Pallette

UPSTATE NY

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Hair Studro NAKA
Hajime
Momiji Japanese Restanrant
Tokyo Food Market
Book Off USA
Monjya
Salon Susen
Shugo Wine & Liquor
Ithica Tofn Honse
H ro's Hair Salon
Fujr Mart
Momotaro
Tanto
este de doronko
Daido
Kam Sen Food
Kmokunya Book Store
TOKI
Noda s Steak House
Salon Sh n
Yonkers Tennis Club

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Ich-ban Restanrant
Sakura
Delite Super Market
Komegashi
Komegashi
Komegashi too
Woo Jung
Uomaru
Monster Sushr
Izakaya En
Tomo Sushi
Kanten Snshi East
Family Market NJ
WalMart at Route 23 N.*
WalMart at Herrison Ave.*
Food Emporium at Lemo ne Ave*

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Wasabi Japanese Cuisine
Yonhenoya

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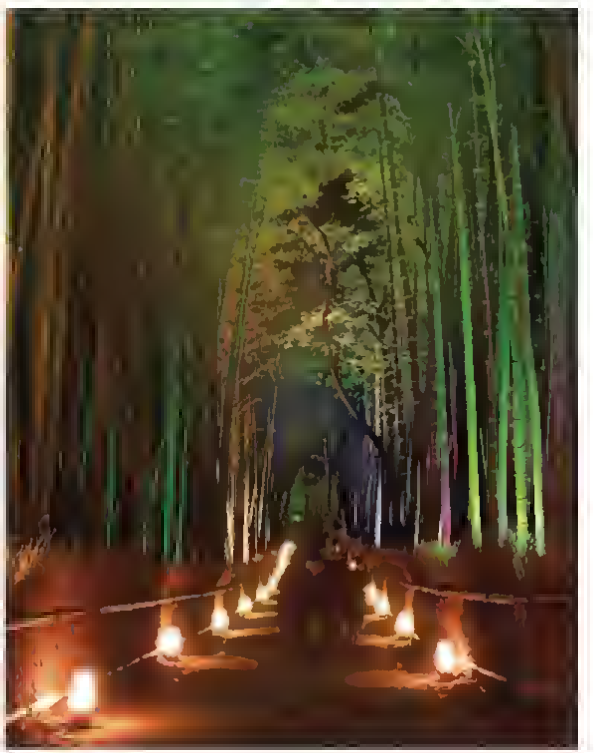
KYOTO: BEYOND *the* HISTORY

Kyoto is a must place when it comes to travel to Japan. Your visit to this old capital of Japan is the time you are impressed by seeing the real depth and magnificence of the places and architectures from pictures. Located 330 miles (530km) west of today's capital Tokyo, Kyoto served as the capital city from 794 until 1868 when the capital moved to Tokyo. It is the most popular destination even for Japanese people, not to mention foreign tourists looking for Japan's uniquely beautiful scenery and calm spiritual experience.

This world-famous city is having special tourism campaign starting in December 2007 since the winter is the time when the city becomes calm and less crowded so that easier for tourists who would like to have deeper insight. During **Kyoto Winter Special Campaign 2008**, the City of Kyoto opens the doors of the historic sites that are usually closed to the public for preservation. This special exhibition allows visitors to architectures, paintings and sculptures as old as 800 years.

This is a great opportunity for all visitors to Kyoto to experience the quiet time of the year in the old capital and feel the most of the epicenter of the traditional Japanese culture. It is almost walking through the museum with life-size old Japanese architecture, since the city still maintains the old urban environment with full of historic landmarks and the Japanese traditional architecture.



WHAT TO SEE

ΔSPECIAL EXHIBITION TO THE PUBLIC

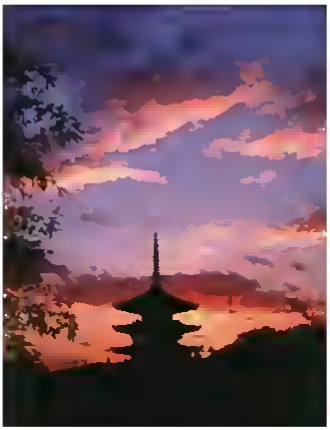
The city of Kyoto has century-old buildings and historic sites on almost at every corner. Some of them are closed to public visitors for preservation purposes. The highlight of the Campaign 2008 is the time-limited public access to some of these sites. From January 12 to March 18, 2007, multiple sculptures, paintings, drawings, calligraphy pieces and interior pieces as old as 700 years will be exposed. For centuries, many of these art pieces have been registered as Japan's national treasures and painstakingly maintained for natural materials and breathtaking human art.

ΔHIGASHIYAMA

The key of Kyoto visit is to see the origin and old tradition of much of what is commonly known as traditional Japanese culture in today's world. Higashiyama area, the eastern part of the city was where things were happening. From the 15th century, Higashiyama is the birthplace of aesthetics of Zen Buddhism and the ideas of wabi-sabi (beauty in simplicity). You will find old specialty stores and shops still running business in this area such as tofu shops, green tea rooms and Japanese pottery shops. They are all signature stores of each industry, which remains common and significant in the Japanese society to this day. Visit old shops and factories to witness how craftsmen and professionals carry traditional techniques and methods to maintain the original quality of products.

ΔARASHIYAMA

On the contrary, the western part of Kyoto is much quieter. Its hilly landscape attracted many Zen temples looking for isolation from urban bustling



KYOTO SPECIAL EXHIBITION SITES

Kasando, Hatto (Dharma Hall) and Zuishun-In of Shokokuji-Temple	One of the major Zen temples from the 17th century and the oldest remaining Dharma Hall
Five-story Pagoda and Kanjoe-Ie of To-ji Temple (Eastern Temple)	A Buddhist temple in the city center with the highest wooden tower in Japan
Chishaku-In	A temple built in the 16th century containing the iconic paintings from the Momoyama-period (around 1600) art.
San-Mon Gate, Seishido of Chion-In	San-mon Gate, the main gate to Chion-in Temple, the Zen temple built in 1234. The gate is two-storied and Japan's largest temple gate. The gate itself was built in 1619
Rokudo-Chinnou-ji Temple	The place been known as a place to pray for the souls of commoners since the 10th century. Its popular name, Rokudo-san, refers to the six areas reserved for the deceased
Rokuharomitsu-ji Temple	A temple founded for Kannon pilgrimage. Now it is a treasure house with a famous modern Kannen statue and a number of other carvings from the Kamakura period (1185 – 1333).
Ryuhon-ji Temple	A N-chiren-Sect temple from the 12th century. The garden is famous for distinctive seasonal views with flowers and trees.

for concentration to meditation. Even to this day, many hidden low-key Zen temples remain in the bamboo woods and deep in the hill, attracting locals and tourists for calmer air to escape from busy daily life. Once you have calm state of mind, listen to the sound of unchanged nature such as water, wind, leaves and birds. In the silence, the hillside of Arashiyama will guarantee the breathtaking view of the city from the highland area of Kyoto.

MAGNIFICENTVIEWOFKYOTO

Kyoto Winter Special Campaign 2008 makes special presentations, Hana-Toro (Flower Lantern Festival) of the entire areas of Higashiyama and Arashiyama, both of which are historic and culturally significant places for today's Japanese society. In Arashiyama, the 3.2 miles of promenade will be lit up with nearly 3,000 lanterns from December 8 to 17, 2007. Among all the wooden discreet Zen temples in the deep nature, the visual presentations with lights and flower arrangements on the historic façade create mystic flavor to the exotic ancient Japan.

Higashiyama will also be presented with special lantern lighting and Japanese flower arrangements. From March 14 to 23, 2008, the 4.6 miles of promenade takes you century-old cultural epicenter with multiple temples, shrines, pagodas, art studios and so on. The lit-up cityscape will be emerged with the magnificence and depth of the old capital, particularly on the over 500 years old five-story pagoda of Hokan-ji Temple and Kiyomizu-Temple, the world heritage site for its 400 years old wooden structure and the impressive vast veranda 42 feet high above ground. The whole Higashiyama area has remained almost as is over the centuries, and you may see some geishas strolling down an alley with lanes of old houses in the Gion district.

With very distinctive four seasons, Kyoto is going into quieter after fall. Kyoto Winter Special Campaign 2008 welcomes visitors from all over the world to share the picturesque beauty and atmosphere which is unique only from this time of the year. Beautiful natural environment around the city is definitely the key for the cultural and urban development, and for over 1200 years, the city still thrives as the Japanese beauty and simplicity.

--Non Akashi, Marketing Specialist at the New York Office of JNTO

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New York Office

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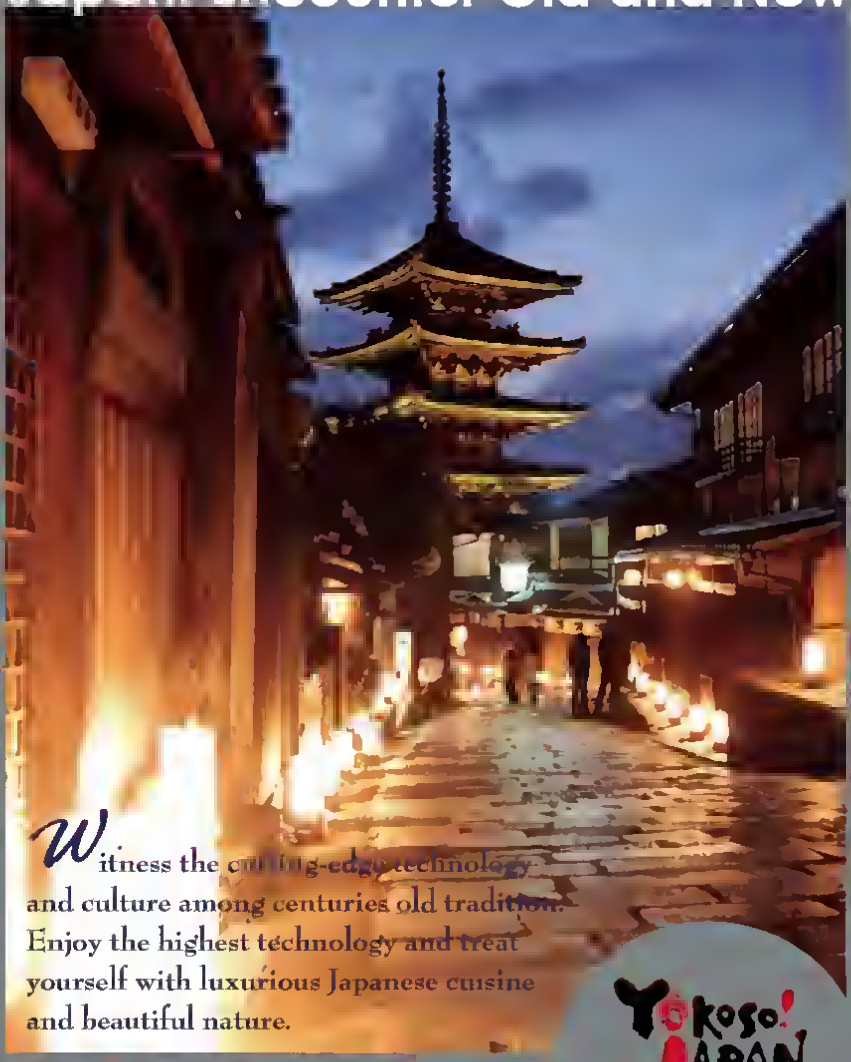
HOW TO GET THERE:
Take the Bullet Train (Shinkansen) from Tokyo Station it takes about 2.5 hours. From Osaka take Tokaido Line from Shin-Osaka station for about 30 minutes (by express).

FOR MORE ABOUT JAPAN TRIP:
www.japantravelinfo.com

TRAVEL INFORMATION:
www.kyoto.travel

ABOUT KYOTO WINTER SPECIAL CAMPAIGN 2008:
www.kyotowinterspecial.com

Japan: Encounter Old and New



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*All price subject to change without prior notice

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This summer is the time to repair your damaged hair

Meticulous, careful treatments and services are worth the visit

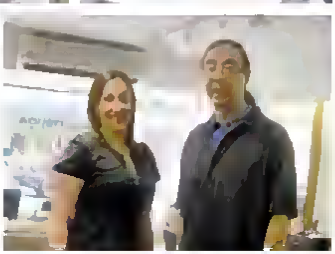
By Elizabeth Gallo

Sometimes the difference between a Japanese owned business and an American one is obvious, other times it is more subtle. At a glance, the Shige Kosuda Salon resembles many other upscale Manhattan salons. However, owner Shige Kosuda has created a place where the differences are in the details. The salon, located in midtown east, is both bustling and calm with low lighting and warm wood touches. Kosuda strives to discover what the customer wants during careful consultations and takes the time to cater to their needs. This customer-centric approach is central to the Japanese salon's philosophy.

Recently, Japanese salons have been known for the Thermal Reconditioning or Japanese straightening. Kosuda first brought this kind of treatment to New York. This process is growing in popularity because it is much healthier than traditional relaxation techniques. It works for all types of hair, although the amount of time and cost vary based on length and condition.

A straight perm is not the only reason to visit a Japanese Salon, especially Shige Kosuda. From basic cuts and color to the HeadSpa treatment, the salon truly values the customers and wants everyone to have a relaxing experience and beautiful hair. Kosuda likes to spend time with his customers to ensure that their hair is looking its best. New Yorkers do not often take the time to enjoy their hair salon appointments but an afternoon at Shige Kosuda Salon is well worth the time.

Monitor's Expenence Summer and previous coloring jobs have done much damage to my hair. I was hoping that a hair treatment could bring back some of the shine. At Shige Kosuda Salon, I was given the Nigelle DS HeadSpa treatment. The level of technology involved in the treatment was impressive. Part of the two-process treatment requires a 15-minute steam process using a special Head Spa. I was even able to see the condition of my scalp with a head camera. After the treatment was finished, the change was dramatic. I felt like I had a new haircut without ever seeing the scissors.



Shige Kosuda Salon
141 East 55th St. (bet. 2nd & 3rd Aves)
Tue-Sun 10:00am-7:00pm Monday Closed
http://shigesalon.com/
Prices Hair cut $70~, Head spa $100~

Other Hair Salons to check out! *See page 22 for more listings

momotaro 645 5th Ave. Olympic Tower 2nd Fl
212-759-2392 www.momotaro.us

RH Plus Salon 805 3rd Ave.2nd Fl (bet 49th & 50th St.)
212-644-8058 www.rhplusny.com

Geisha Facial – Revive Your Glow

By Nani S. Walker

Heavy congestion of city streets not only affects the temperaments of cabbies but the very cells in each of our bodies. Clogged pores, tense muscles and fatigue can be some of the many symptoms of stress. And there's no better way to relieve the strain of crammed days -- long hours before an LCD monitor or general accumulation of back and shoulder pain -than visiting a spa. Moonflower Spa located between Bryant Park and Grand Central Station provides a perfect retreat from the otherwise hectic commuter and shopping crossroad off 5th Ave. Offering popular services such as deep pore cleansing facials and microdermabrasion, Moonflower is the best-kept secret on 41st Street along a row of Japanese businesses that includes restaurants, a cafe and bakery, bookstore and market. This two-year old establishment employs experienced Japanese estheticians to a mix of customers -- 50 % Japanese and 50 % non-Japanese -- for face and body treatments that revive an inner glow.

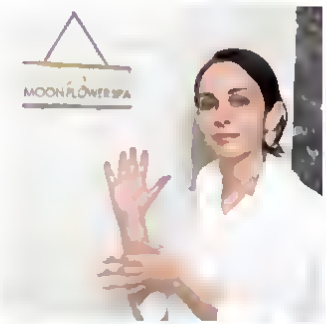
I received a hospitable welcome at the 3rd floor entrance to the seating area oriented next to a rock garden. Yuko Funaki, an esthetician for 8 years, greeted me before leading the way along stepping stones down a windy corridor to a room imbued in natural hues (rice paper and bamboo) with one massage table at center and some equipment at the sides. I took a few minutes to change and slipped under the covers. Yuko re-reentered and asked me when I had my last facial. I explained that it had been long since I went to a spa but that I upkeep a home facial regimen. The treatment began with a thorough cleansing of the skin and a gentle massage with steam. Some acupressure -popular in Japan - on the face, neck and shoulders, and I was soon easing myself into a soft bliss. Next came the nce bran exfoliation and blackhead extraction. I felt a cold brush of special sake gel against my cheeks and forehead atop which a layer of gauze was set to hold the next and last layer of nce bran. For the 10-15 minutes I lay under the mask, a faint classical ensemble sounded from speakers nearby and I became enchanted in a dreamlike state.

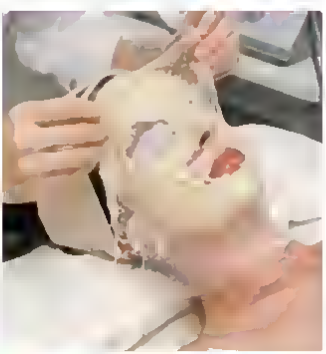
The Geisha Facial I experienced is a treatment to brighten and exfoliate the skin. Sake aids in the softening and brightening while nce bran, rich in Vitamin B and E, lighten dark spots and reduce slackening skin while enhancing the skin's elasticity.

Moonflower Spa
8 East 41st St., 3rd fl. (bet. 5th & Madison Ave.) NYC
Tel: 212-683-8729 www.moonflowerspa.com
Geisha Facial (75 min) $85

Other Spa to check out *See page 22 for more listings

KSS Beauty Spa
187 Centre St. (bet Canal & Hester St) Tel: 212-966-9531





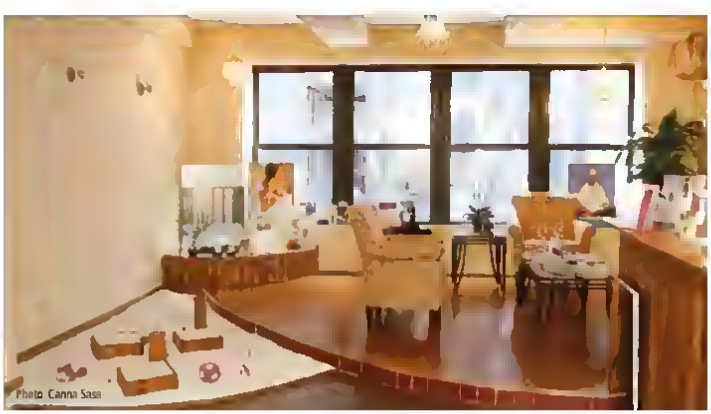


Photo: Canna Sasa

Health & Beauty

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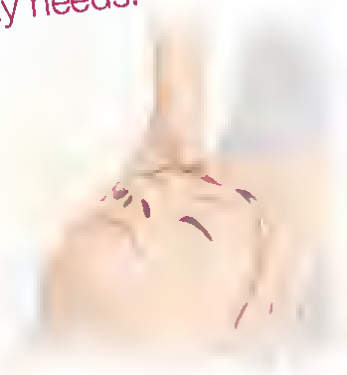
Health

Shiatsu

Shiatsu is a traditional Japanese hands-on therapy based on anatomical and physiological theory. Shiatsu technique refers to the use of fingers and palms to apply pressure to particular areas on the surface of the body to correct its balances for maintaining and promoting health. It is also a technique used in healing illnesses



Acupuncture

Acupuncture is a technique involving the insertion and manipulation of filiform needles into "acupuncture points" on the body with the aim of restoring one's health. The origin of acupuncture came from people in ancient China who believed that there was a universal life energy called Chi or Qi present in every living creature. Acupuncture works to "re-program" and restore normal body functions by stimulating certain points on the meridians in order to free up the Chi energy.

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F $50- M $30-

Upper East — Michi
206 E 60th St. (bet. 2nd & 3rd Ave.)
212 752-8229
F $70- M $50-

Upper East — Tomoko Shimo Salon
171 E 82nd St. (bet. 3rd & Lexington Ave.)
212 722-8828
F $60- M $55-

Midtown West — Hisako Salon
9 W. 46th St. 2nd Fl. (bet. 5th & 6th Ave.)
212 764-7640
F $40- M $40-

Midtown West — Mingle New York
10 W 55th St. 2nd Fl. (bet. 5th & 6th Ave.)
212-459-3320
F $70- M $70-

Midtown West — Mitzu
57 W 57st St. #1204 (at 6th Ave.)
212 757-5360
F $125 M $95

Midtown West — VIJIN
10 Rockefeller Plaza Concourse Level
212-397 2222
F $58 M $52

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.)
212-986-2630
F $50 M $50

Midtown East — Izumi Salon
22 F. 49th St. 2nd Fl. (Madison & 5th Ave)
212-588-0468
F $55- M $43-

Midtown East — Kiara
515 Madison Ave. (at 53rd St.)
212-832-2693
F $45- M $37

Midtown East — Minish
231 E. 53rd St. (bet. 2nd & 3rd Ave.)
212 755-2623
F $45- M $35-

Midtown East — Salon Shin
141 E. 47th St. (bet. 3rd & Lexington Ave.)
212 753-0330
F $60- M $45-

Midtown East — Shige Kosuda
141 E.56th St. (bet. 3rd & Lexington Ave.)
212-759-2357
F $70- M $50-

Midtown East — Mnmotaro

Momotaro celebrates 35 years in New York City! Momotaro is the oldest Japanese Salon in New York, serving not only the Japanese community but all of New York. Nail Design, Gel Nail Extension, Eyelash Extension now available
645 5th Ave. 2nd Fl. (bet. Madison & 5th Ave.)
212-755-2332 www.momotaro.us
F $65- M $45-

Midtown East — RH Plus Salon

RH Plus Salon is a brand new salon opened in 2007...staffed by stylists with over 20 years of experience in NYC and Tokyo. All aspects of hair design available. Japanese style highlighting, celebrity hair image character hairstyles. We offer affordable prices
505 3rd Ave. 2nd FL (bet. 35th & 36th St.)
212-644-7052 www.rhplussy.com
F $70 M $50

Chelsea — Hisako Salon
113 7th Ave (bet. 20th & 21St.)
212-989-2233
F $65- M $40-

Chelsea — Hoshi Coupe I
25a W. 19th St. (bet. 5th & 6th Ave.)
212 255-0770
F $50 M $50

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.)
212-620-3446
F $55 M $35

Gramercy — Hnyato New York
125 E. 23rd St. 2nd Fl. (Park & Lex Ave)
212-673-7373
F $60- M $60-

West Village — SEI-TOMOKO
142 W 4 St (Washington Sq. Pk & 6th Ave)
212-477-5475
F $35 M $35

East Village — AK Salon
96 St. Marks Fl. (bet. Ave. A & 1st Ave.)
212 260-6703
F $60 M $50

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.)
212-777-4612
M $35- M $35-

East Village — Hoshi Coupe II
214 E. 9th St. (bet. 2nd & 3rd Ave.)
212-505-0383
F $40 M $40

East Village — K2 Salon
210 E. 10th St. (bet. 1st & 2nd Ave.)
212 260-5196
F $60- M $50-

East Village — Lotus Salon
240 F. 4th St. (bet. Ave. A & B)
212-475-2749
F $60 M $50

East Village — Powder Room
319 E. 9th St. (bet. 1st & 2nd Ave.)
212-477 2020
F $60 M $50

East Village — Scene Salon
233 E. 4th St. (bet. Ave. A & B)
212-673-6208
F $40 M $50

East Village — SEI-TOMOKO
240 E 13th St. (bet. 2nd & 3rd Ave.)
212-533-6613
F $35 M $35

East Village — SEI-TOMOKO 02
12th E 4th St. (bet. 1st & 2nd Ave.)
212-473-3320
F $35 M $35

East Village — Unno Salon
401 E 6th St. (bet. 1st Ave. and Ave. A)
212-505-7773
F $60- M $60-

Lower Mhn — Hoshi Coupe Soho
153 Prince St. (bet. Sullivan St. and 6th Ave.)
212-953-8009
F $70 M $70

Lower Mhn — Lotus Salon
7 Prince St. (bet. Elizabeth & Bowery St.)
212-219-9293
F $70 M $60

Lower Mhn — Lotus Salon
141 Reade St. (bet. Hudson & Greenwich St.)
212-608-7788
F $60 M $70

Lower Mhn — O Han
19 Bleecker St. (bet. Mott & Elizabeth St.)
212-614-8729
F $94 M $94

Lower Mhn — Shizen
127 E. 6th St. (Bet. Ave. B & C)
212-777-2129
F $55 M $65

Lower Mhn — Takamichi Hair
35 Great Jones St. (Lafayette & Bway)
212-420-7979
F $90- M $90-

Lower Mhn — Unno Salon
216 Mulberry St. (bet. Prince and Spring St.)
212-343 2233
F $75- M $60-

Brooklyn — Commune Salon & Gift
191 Grand St. (bet. Driggs & Bedford Ave.)
718-384-7412
F $45- M $45-

Upstate — Akane Salon
7 E. Hartsdale. Hartsdale, NY 10530
914-949-0216
F $50 M $45-

Upstate — Hair Studio NAKA
267 Halstead Ave. Harrison NY 10528
914-835-0045
F $70 M $50-

Upstate — Hiro's Hair Salon
99 Purchase St. Rye, NY 10580
914-921 3939
F $70 M $50

Upstate — Mnmotaro
2 Spencer Pl. 2nd Fl. Scarsdale NY 10583
914-472-5897
F $70 M $60-

Upstate — Salon Shin
731 White Plains Rd. Scarsdale NY 10583
914-472-3917
F $50 M $45-

Upstate — Salon Susen
15 E Hartsdale Ave. Hartsdale, NY 10530
914-946-7475
F $40 M $30

Long Island — LJ Wnva
18 Haven Ave. Port Washington NY 11050
516-883-8046
F $40 M $30

New Jersey — Akane Salon
2024 Center Ave. Fort Lee NJ 07024
201-461-3644
F $40- M $30-

New Jersey — Katsuko Salon
2035 Lemoine Ave. 5th Fl. Fort Lee, NJ 07024
201-585-9609
F $55- M $40-

New Jersey — Michi
595 River Rd. Edgewater NJ 07020
201-941-1699
F $50- M $40-

New Jersey — Salon Tomo
1617 Parker Ave. Fort Lee, NJ 07024
201-346-0501
F $45 M $40

New Jersey — Tosh Hair Supreme
1550 Lemoine Ave. Fort Lee, NJ 07024
201-461-5642
F $45- M $40

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34 Howard St. 2nd Fl. (bet. B'way & Lafayette)
212-625-1788 OPEN 11AM-10PM

Health Guide

SPA

Midtown West — Nihon Day Spa
18 W 44th St 10th Fl (bet 5th & 5th Ave) 212-575-7692 — $30-

Midtown West — SHIZUKA new york
7 W 51st St 6th Fl (bet 5th & 8th Ave) 212-644-7400 — $10% /50m n

Midtown West — Spadium
45 W 32nd St (bet. 5th & Broadway) 212-967-3131 — $80

Midtown East — MOONFLOWER SPA

Moonflower Spa specializes in progressive treatments such as microdermabrasion, ultrasound treatment, deep pore cleansing facial with thorough extraction and aromatherapy relaxation. Come relax your mood and body. We offer the best personal care possible
11 E 41st St. 3rd Fl (bet. 5th & Madison Ave) 212-683-8729 www.moonflowerspa.com — $75 / 50m n

Korea Town — Aura Wellness Spa
43 W 33rd St (bet.Broadway & 5th Ave) 917-689-8463 — $70-

East Village — TAMAGO Shincara
251 E. 13th St. (bet. 2nd & 3rd Ave.) 212-505-1598 — $45/h

Lower Mhn — Corina Beauty Center
121 Baxter St. (bet. Canal & Hester St.) 212-941-9118 — $45/h

Lower Mhn — Facial Spa
170-172 Canal St #303 (Mott & Elizabeth St) 212-925-5114 — $35 /30m n

Lower Mhn — KSS Beauty Spa
182 Centre St. (bet. Canal & Hester St.) 212-966-9531 — $35

Lower Mhn — Spring Thyme Wellness
76 Nassau St. (bet. Fulton & John St.) 212-315-4373 — $40-

Queens — este de doroako
119-49 Union Tpk Forest Hills NY 11375 917-886-4004 — $60-

Upstate — este de doroako
21 Lake St White Plains NY 10603 917-886-4004 — $60-

New Jersey — King SPA Sauna
321 Commercial Ave Palisades Park NJ 201-947-6955 — $45

SHIATSU

Midtown West — Salon de Tokyo
200 W 57th St #1308 (at 7th Ave.) 212-757-2197 — $70 /60m n

Midtown West — Esprit Wellness
2 W 45th St #1701 (bet. 5th &6th Ave) 212-354-5876 — $90 /15m n

Midtown East — Kenhoda Inc
333 E 49th St Liv-D (bet. 1st & 2nd Ave) 212-980-0098 — $80 /60m n

Midtown East — IDD HOLISTIC CENTER

Dr Holistic Center offers shiatsu massage—traditional Japanese acupressure massage that will relieve you of physical pain and stress. 20 m n dry sauna and shower included with a shiatsu massage. Two-for-one weekend special (sauna & shiatsu) is $105
8 E 45th St. 4th Fl (bet. Madison & 5th Ave) 212-599-5300 www.iddcenter.com — $80 /60min

Midtown East — Ease Salon
51 E42 St #1405 (bet. Madison & Vanderbilt) 212-661-5151 — $40 /25m n

Midtown East — Do-in Center
211 E 43rd St. #1605 (bet. 2nd & 3rd Ave) 212-697-9114 — $120/h

Chelsea — Ohashi Institute
147 W 25th St 6th Fl (bet. 6th & 7th Ave) 800-810-4190 — $85 /60min

East Village — Kelsy
228 E 9th St. 2nd Fl (bet. 2nd & 3rd Ave) 212-253-6171 — $45 /60m n

Lower Mhn — Howard Beauty

Howard Beauty Salon offers a total beauty care from head to toe. Facial Includes steam, hand massage, pore treatment and mo sture pack. Foot massage chairs are equipped with TV. Private rooms available.
34 Howard St.2nd Fl (bet B'way & Lafayette) 212-625-1988 — $35 /60min

Lower Mhn — Health Trail CD
23 Pell St. 2nd Fl (bet. Mott & Bowery St) 212-608-2212 — $80 /60min

ACUPUNCTURE

Upper West — Dr Hong
4167 Broadway (bet 179th & 177th St) 646-239-3322 — $55/ v sit

Upper East — Herbal Fairy Spa
225 E 86th St. #4 (bet. 2nd & 3rd Ave) 212-289-0688 — $80 /60min

Midtown West — Yamaguchi Acupuncture
161 W 54th St. #21 (bet. 6th & 7th Ave) 212-245-7586 — $140 /visit

Midtown West — NY Accpuncture & Herb
250 W 57th St #1330 (at Broadway) 212-262-8698 — 200 /v sit

Midtown West — Nihan Medical Group
15 W 44th St 10th Fl (bet. 5th & 6th Ave) 212-575-8810 — $60-

Midtown West — Eileen Chan
115 W 57th St. Suite 511 (6th & 7th Ave) 212-974 2980 — $100/h

Midtown East — David L Zeng
14 E 34th St. 5th Fl (bet. 5th & Madison Ave) 212-481 1773 — $60 /50min

Midtown East — Amy Nature Center
137 E 47th St (bet. 3rd & Lexington Ave) 212-317 2220 — $80

Midtown East — Acumed Center
150 E 56th St #1C (bet. 3rd & Lexington Ave) 212-688-8077 — $70 /50m n

Midtown East — 41st Street Medical
10 E 41st St (bet 5th & Madison Ave) 212-683-0041 — $30/ 120m n

Chelsea — Yoshiko Kamiyama
20 W 20th St. #301 (bet. 5th & 6th Ave) 914-954-6804 — Hemo -pathy

East Village — SuHu Natural Health
1 Union Sq W #715, (at E.14th St.) 212-691-8291 — $30/ v sit

Lower Mhn — Naturaline Therapy
83 Bayard St #8 (Elizabeth & Mott St.) 212-608-8868 — $45

Queens — Chu Kei
133-47 Sanford Ave #1G Flushing NY 11355 718-961 7222 — $50 /45m n

HEALTH PRODUCT

Midtown East — Sun Chlorella USA
11 E. 41st St. 2nd Fl (bet. 5th & Madison Ave) 866-500-9944 — Supplement

Queens — Metro Pharmacy
41-16 30th Avenue Astoria NY 11103 718-204-1414 — Pharmacy

California — Condex, Inc
370 S. Crenshaw Blvd Torrance, CA 90503 310-618-8444 — Health Product

California — Kamerycah
3866 Carson St #101 Torrance CA 90503 866-659-2233 — Supplement

Illinois — June Bees
1330 St. James Ct Palatine IL 60017 800-567-0514 — Health Product

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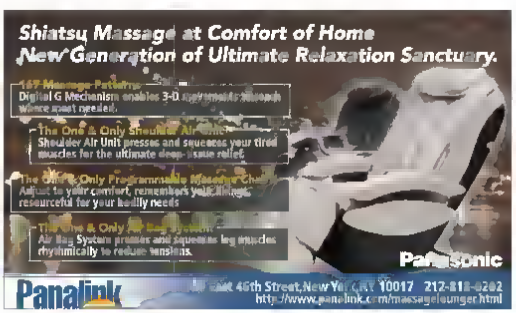
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School Guide

LANGUAGE

Midtown East — Amity Language Institute — Japanese
124 E 40th St #203 (bet. Park & Lex. Ave.)
212-697-8374

Midtown East — Japon Society — Japanese
333 E 47th St. (bet 1st & 2nd Ave.)
212-832-1155

Midtown East — Language House — Japanese
545 F 5th Ave. # 310 (at 45th St.)
212-949-5495

Chelsea — ABC Language Exchange — Japanese
135 W 29th St # 1204 (bet. 6th & 7th Ave.)
212-563-7560

Chelsea — Tsuri — Japanese
43A W 13th St (bet. 5th & 6th Ave.)
212-645-2900

TRADITIONAL

Upper West — Ikenoko Society NYC — Ikebana
30 W 60th St. 6K (Columbus & Broadway)
212-757-6748

Upper West — Sogetsu Ikebana School — Ikebana
201 W 70th St (at Amsterdam Ave.)
212-873-6115

Upper East — Earthworks Pottery — Pottery
1705 1st Ave (at 88th St.)
212-628-8845

Upper East — Urasenke Chanoyu Ctr — Sado
153 E 69th St (bet 3rd & Lexington Ave.)
212-988-6161

Midtown West — New York Togei School — Pottery
5 W 30th St. 3rd Fl (bet. 5th & Broadway)
212-268-1711

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Lower Mhn — Ikebana Flowers NY — Ikebana
173 Lafayette St #207 (Broome & Grand St.)
212-255-3768

Lower Mhn — Kompo Cultural Center — Calligraphy
31 Bond St. (bet. Lafayette St. & Bowery)
212-228-3063

Chelsea — Ohashi Institute — Shiatsu
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147 W 25th St (bet. 6th & 7th Ave.)
800-810-6130 www.ohashi atsu.org

Lower Mhn — Ikebana Flowers NY — Ikebana
173 Lafayette St #207 (Broome & Grand St.)
212-255-3768

Lower Mhn — Kompo Cultural Center — Calligraphy
31 Bond St. (bet. Lafayette St. & Bowery)
212-228-3063

Queens — K-sei Shodo — Shodo
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23-11 38th St. 2nd Fl. Long Island City
718-278-0908

Japan — Ikebana International — Ikebana
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212-724-7067

Japan — Okara School of Ikebana — Ikebana
okaranyc@aol.com
646-314-9597

MARTIAL ARTS

Upper West — Kokushi Budo Institute — Karate
332 B Riverside Dr. (bet. 105th & 106th St.)
212-866-8777

Upper West — NY Yoshinkae Aikido — Aikido
2726 Broadway 3rd Fl (bet. 104th & 105th St.)
347 533-0422

Upper West — Shorinryu Matsuboyashi — Karate
131 W72 St. 2R (bet. Amsterdam & Columbus)
212-875-8726

Upper West — Shotokan Karate-Do NY — Karate
2121 Broadway 4th Fl (at 74th St.)
212 799-5500

Upper West — UWS Kenshikai Karate — Karate
2744 Broadway 2nd Fl (bet 105th & 106th St.)
917 291 0487

Upper East — NYC Kendo Club — Kendo
351 E 74th St. 5th Fl (bet. 1st &2nd Ave.)
212-474-0151

Upper East — Ultimate Karate USA — Karate
1950 3rd Ave. 3rd Fl (at 107th St.)
212-426-4866

Upper East — WTKO Honbu Dojo — Karate
206 E 83rd St. (bet. 2nd & 3rd Ave.)
2128207 1407

Midtown West — Aikiko of Manhattan — Aikido
60 W. 38th St. 3rd Fl. (at 6th & 5th Ave.)
212-575-0151

Midtown West — KYOKUSHIN KARATE — Karate
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212 947 3334 www.kyokushinkarate.com

Midtown West — New York SATO OOJO — Karate
257 W 38th St. 14Fl (bet 7th & 8th Ave)
646-295-0253

Midtown West — Skinjinkukon New York — Karate
250 W 57th St. #529 (Broadway & 8th Ave)
917-400-9183

Midtown East — Kenshikaikon Karate — Karate
YMCA. 224 E. 47 St. (bet. 2nd & 3rd Ave.)
212-756-9600

Midtown East — N Y Shorin Ryu Karate — Karate
37 W. 26th St. #5 (bet. Broadway & 5th Ave.)
212-400-9600

Chelsea — Bond Street Dojo — Aikido
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212-477-0858

Chelsea — Eizanryu Jujitsu Biwako — Judo
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212-290-0327

Chelsea — New York Aikikai — Aikido
142 W. 19th St. 2nd Fl. (bet. 6th & 7th Ave.)
212-242-6248

Chelsea — ShoreiKempo NYC — Karate
151 W 26 St 6Fl. (bet. 5th & 7th Ave.)
917-721-9729

Chelsea — Tiger Schulmann's — Mix
39 W. 19th St. (bet. 6th Ave. & Broadway)
212-727-0773

Chelsea — U S Bodo Kai-Kan — Karate
110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.)
212-807-7338

Chelsea — World Seido Karate — Karate
61 W 23rd St. 2nd Fl. (bet 5th & 6th Ave.)
212-924-0511

Korea Town — World Oyama Karate — Karate
Matsumoto Dojo has a wide variety of philosophies and techniques of martial art systems to choose from. All dojos are checked at the door. Passionate instructors strive to provide expert, quality instruction in safe and enjoyable atmospheres.
35 W. 31st St. 6th Fl (bet. 5 Ave & Broadway)
212-629-7709 www.oyamakaratenyc.org

West Village — Shin-Budokai Hooke — Aikido
77 8th Ave. Lower Level (at 14th St.)
212-691-1378

East Village — Karate Honmo Dojo — Karate
64 E 4th St.(bet.2nd Ave & Bowery)
914-815-3696

East Village — World Kenreikai Karate — Karate
4 W 18th St 3rd Fl (at 18th St.)
212-477 7227

Brooklyn — Aikido of Park Slope — Aikido
535 5th Ave. (at 15th St.)
718-788-5832

Brooklyn — Japan Karate Assoc — Karate
505 Fifth Avenue (at 16th Street)
718-768-5345

Brooklyn — Jikishinkan Aikido Dojo — Aikido
211 Smith St. (bet. Baltic & Butler St.)
718-488-9511

Queens — Aikido Club of Queens — Aikido
220-28 Hillside Ave (at Rogerdus Pl.)
718-468-4610

Queens — Queens Judo Center — Judo
108-15 Metropolitan Ave (bet. 72Rd & 72Rd)
718-263-5636

OTHER

Midtown West — The Nippon Club — Dnce
145 W 57th St (bet. 6th & 7th Ave.)
212-581-2223

Queens — The Arts Cure Center — Dance
33-24 Northern Blvd (bet. 33 d & 34th St.)
718-729-3581

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Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

APPAREL

Upper East — R by 45rpm — Clothing
17 E 71st St (bet Madison Ave and 5th Ave) 212-737-5545

[illegible] — Artfit NY — Clothing
Artfit is a Japanese attention specialist in the heart of Manhattan. Our staffs are ladies pressers, tailors and pattern makers with over 20 years of experience. We also carry a wide selection of baby and kid's clothes with high quality products from Japan.
21 W 58th St Suite 1E (5th & 6th Ave) 212-207-9085 www.artfiny.com

Midtown East — BLOOM New York — Jewelry
Bloom is one of Japan's largest and most renowned jewelers with over 200 branches. This is our first U.S. branch. Exclusive ladies jeans are simple, daring and very unique. You will fall in love with our fine steel, titanium, pink gold and silver jewelry. Come visit us!
3F1 Madison Ave (bet 45th & 46th St) 212-370-0068 www.BLOOM.co.jp

Midtown East — Ripplu — Lingerie Shop
Japanese expert in body shaping undergarments with 20 years of experience. Specializes in custom-altered fits, from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase lift naturally.
575 5th Ave 2nd Fl (at 47th St.) 212-599-2223 www.ripplu.com

Midtown East — Royal Cka — Clothing
535 Madison Ave. (at 56th St.) 212-508-0556

East Village — ARGASY — Clothing
429 E 9th St (bet 1st Ave & Ave A) 212-982-7911

East Village — BOBBY 2000 — Clothing
104 E 7th St (1st Ave & Ave A) 212-674-7645

East Village — Local Clothing — Clothing
328 E 9th St. (bet. 1st & 2nd Ave.) 212-777-3950

East Village — Tokio 7 — Clothing
64 E 7th St (bet 1st and 2nd Ave) 212-353-4133

East Village — Tokyo Joe — Clothing
334 E 11th St (bet. 1st and 2nd Ave.) 212-473-0724

Lower Mhn — Junko Yoshioka — Clothing
164 Spring St 2 Fl (W Broadway & Wooster St.) 212 206-9302

Lower Mhn — Kazuyo Nakano NY — Accessories
117 Crosby St. (bet Houston and Prince St.) 212 941 7033

Lower Mhn — Mieko Mintz — Clothing
#6 Thompson St. (bet. Spring & Broom St.) 212-627 1524

Lower Mhn — Mika Inatome — Clothing
93 Reade St 2Fl (bet W Broadway and Church) 212-965-7777

Lower Mhn — R by 45rpm — Clothing
119 Mercer St (at Houston St.) 917 237-0045

Lower Mhn — tutu — Clothing
56 Spring St (bet Lafayette & Mulberry) 212 219-9548

Lower Mhn — UNIQLO — Clothing
546 Broadway(bet. Prince & Spring St.) 917 237-8900

Lower Mhn — Yamak — Clothing
321 1/2 Bleecker St. (Christopher & Grove) 212-807-8100

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St (at Mercer St.) 212-966-9085

J-POP CULTURE

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2906 Broadway (bet. 113 d & 114th St.) 212-864-5321

Midtown West — Jim Hanley's Universe — Manga
4 W 33rd St (at 5th Ave) 212-268-7088

Midtown West — Kinokuniya Bookstores — Manga
10 W 49th St (bet. 5th & 6th Ave) 212-765-7766

Midtown West — Midtown Comics — Anime
200 W 40th St (at 7th Ave.) 212-302-8192

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459 Lexington Ave. (at 45th St.) 212-302-8192

Chelsea — Cosmic Comics — Manga
10 E 23rd St 2dn Fl (at Madison Ave.) 212-460-5322

Chelsea — Image Anime — Anime
103 W 30th St (bet. 6th & 7th Ave) 212-631-0396

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.) 212-473-1576

East Village — Kim's Video St. Marks — Anime
6 St. Marks St. (bet. 2nd & 3rd Ave.) 212-505-0311

East Village — St Marks Comics — Manga
11 St. Marks Pl (bet. 2nd & 3rd Ave) 212-598-9439

East Village — Toy Tokyo — Toy
121 2nd Ave. 2nd Fl (bet 7th & St. Marks Pl.) 212-673-5424

East Village — Video Games New York — Toy
202 E 9th St (at 3rd Ave.) 212-539-1039

Lower Mhn — kidrobot — Toy
126 Prince St. (bet Greene and Wooster) 212 966-6586

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New Jersey **Utsuwa-No-Yakata**
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GALLERY

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Chelsea **Gallery memona**
521 W 26th St.(bet.10th & 11th Ave.) 212-695-4035 — Gallery

Chelsea **NYCoo Gallery**
20 W 22nd St (bet. Broadway & 6th Ave) 212-880-1149 — Gallery

West Village **Art Zen Gallery**
23a West 10th St. (Hudson and Bleecker ss St.) 646-486-3222 — Gallery

Lower Mhn **Asian American Arts Ctr**
26 Bowery 3rd fl. (bet. Bayard & Pell St.) 212-233-2154 — Gallery

Lower Mhn **Gallery gan Tribeca**
158 Franklin St. (bet. Hudson & Varick St.) 212-226-7717 — Gallery

Lower Mhn **gallery onetwentyeight**
128 Rivington St. (bet. Essex & Norfolk) 212-674-0244 — Gallery

Lower Mhn **Zakka Corp**
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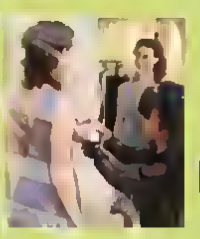

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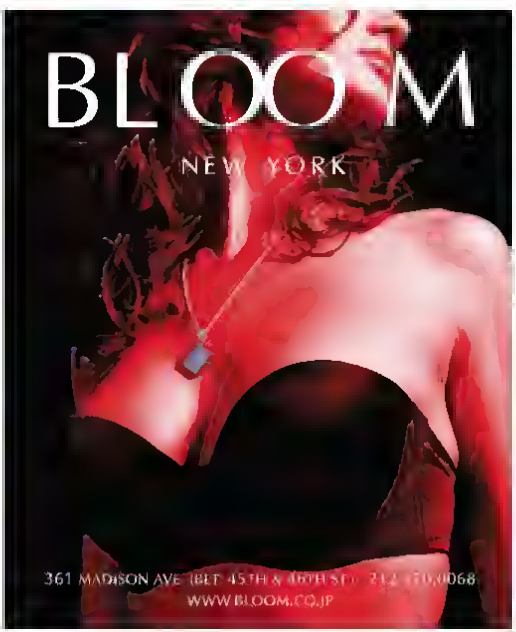

Japanese Lesson #1

[phrase]

～をください。

~o kudasai. (Can I have~?)

When you travel around foreign countries, you may find yourself using the following three words again and again; "Hello," "Excuse me," and "Thank you." These short phrases are very convenient and easy enough to learn on the bus ride to the airport. In Japanese they are **"konnichiwa (hello)," "sumimasen (excuse me)," "arigatou (thank you)."** You've probably memorized already. Congratulations! But to expand on your beginner's Japanese, here are some phrases which will open the world up to you a little bit more.

Today's phrase is **"~o kudasai."** It literally means, "Give me ~," or "Can I have ~?" You can use this phrase in many places such as restaurants, shops, movie theaters, and bus and train stations. If you are in a restaurant, you can say, **"California Roll o kudasai (Can I have California Roll?)"** In a bookstore, **"Manga-hon o kudasai (Can I have a comic book?)"** In a bus or a train station, **"Kippu o kudasai (Can I have a ticket?)"**

What if you don't know the specific Japanese noun you want? Don't worry. You can just use the demonstrative adjective **"kore." "Kore o kudasai"** means "Can I have this?"

I suggest you memorizing this phrase without really thinking about grammatical structure. But you should remember two things Japanese language requires a preposition to clarify the relativity. For example, "o" in this phrase is an object marker. "California Roll," "Manga-hon," and "Kippu" above are all objects in the sentence. Without "o," the sentence does not really make sense.

Also, there are no differences between singular and plural Japanese nouns. You may feel relieved to hear this, but this is actually a tricky point. Since the space is limited here, I will keep this discussion until next month. Until then, please use the simple but practical phrase "~ o kudasai" as much as you can in Japanese restaurants, bookstores, and grocery stores.

Illustration by Ai Tatebayashi

The 2nd Fundraising Event for JCCA-AMERICA

"Japan meets America"

New Era of Modern Japanese Cuisine with All Star Japanese Chefs

JCCA-AMERICA is a 501(c)(3) not-for profit organization that fosters cultural bridges between and incites awareness of Japanese food and culture among residents of the United States. We contribute to educate a healthy life by using Japanese ingredient for the people

Date & Time: September 19, 2007 (Wednesday)
6:00pm - 8:00pm Reception & Music at Lounge (outside), Hors-d'oeuvre and Japanese liquor.
8:00pm - 10:30pm Dinner at Dining room, 4 course menu paired with Japanese sake

Place: ONO 18 9th Avenue New York NY10014 Ticket Price: $200 per person (Tax Deductible)

Sponsor: JCCA-AMERICA, Japanese Culinary and Cultural Association of America

Co-Sponsor: ONO (China Grill Management), OAK CO.,LTD

Contributing Chefs: Kazuhiko Hashimoto(ONO), Takashi Yagihashi(formerly Okada, Tribute/ 2003 Winner American Express Best Chef, Midwest), Nobuo Fukuda (SEA SAW /2007 Winner James Beard Best Chef, Southwest) and Kiyomi Toda-Burke & Sandra Palmer (ThreeTarts), Chef from Japan and more!

Ticket Purchase: JCCA-AMERICA
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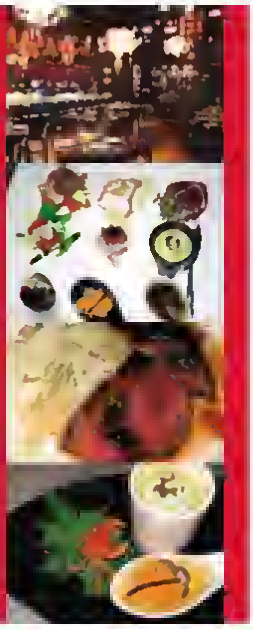

DESTROY SUMMER HEAT WITH MALFORMED CHILLS

by Grady Hendrix

In Tokyo, Halloween arrives in August when the Japanese film industry traditionally unleashes a wave of ice-cold horror movies. But in recent years the horror industry has been running on empty in the wake of a thousand, lame rip-offs of Hideo Nakata's **RINGU** (aka THE RING).

This August, Nakata is back with his first non-RINGU horror movie since his groundbreaking flick was released in 1998, and it's a classic, or at least it's based on one. The 1859 horror novel by Encho Sanyutei, **Shinkei Kasane ga Fuchi**, about a cursed samurai family, has inspired eight movie adaptations and now Nakata has released his version, **KAIDAN**, which is already getting rave reviews.

While you're waiting to see KAIDAN, you can tide yourself over with the long-awaited DVD release of Teruo Ishii's notorious 1969 **HORRORS OF MALFORMED MEN**, a psychedelic version of THE ISLAND OF DR MOREAU. Tatsumi Hijikata plays a surgeon with deformed hands who has founded an island paradise populated with surgically mutilated freaks. Tatsumi Hijikata, the founder of butoh dance, plays the doctor in a bizarre performance that'll haunt your sleep for months. This movie was so controversial when it was released, not because of any exploitative elements but simply because it was extremely disturbing, that Toei has refused to issue it on video for decades. Now it's finally here, so this August you can crank up the A/C, pop it in the DVD player and let it wreak havoc on your brain.

Grady Hendrix writes Kaiju Shakedown, Variety's blog about Asian entertainment.

Horrors of Malformed Men
(1969)
Director: Teruo Ishii
Writers: Rampo Edogawa (novel)
Teruo Ishii (screenplay)
Distributed by Synapse Films
(www.synapse-films.com)

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Exhibition

Ongoing
Court Ladies and Courtesans: Private Worlds in Old Japan
The Newark Museum
49 Washington St., Newark, NJ
This exhibit celebrates the private worlds of married women and courtesans in 18th and 19th century Japan. The exhibition includes special costumes and textiles for dowries and weddings, cosmetic items, poetry, paintings and ceramics by women artists, imperial court dolls, Ukiyoe prints and Netsukes depicting courtesans and famous women heroes. A 19th c. Japanese embroidered wedding Kimono and ceremonial gifts and utensils will be featured in this exhibit.
Info: 973-596-6550 or www.newarkmuseum.org

July 29 to October 28
Social Dress New Orleans – 730 Days After
Public Art Installation by Takashi Horisaki
Socrates Sculpture Park
32O1 Vernon Blvd, Long Island City
Beautifully juxtaposing the bustling New York skyline with physical remnants of destruction in New Orleans, Sculptor and performance artist Horisaki has envisioned a way to make this tragedy tangible to those far removed from the disaster. It is the artist's hope that his project will inspire further support for Louisiana's recovery efforts. Social Dress New Orleans – 730 Days After monumentalizes the tragedies endured by past and present Louisiana residents. Admission is free.
Info: 718-956-1819 or www.socratessculpturepark.org

Copywrite Richard Tugwell, Courtesy Takashi Horisaki

August 2 to September 28
Kanzaburo – Photography by Michael Delsol
Japan Information and Culture Center Gallery
Lafayette Center III
1151 21st NW, Washington DC, 20036
For the final two days of his performances during the Lincoln Center Festival of 2004, Kabuki actor Kanzaburo gave Michel Delsol permission to photographically document him backstage, providing a rare opportunity to see the man behind the kabuki make-up. Through this exhibit, the viewer gains insight into Kanzaburo's artistic and psychological preparation for his stage roles. This is the core of his craft as an actor. In this case, the makeup is more than the skin deep. The exhibition is free and open to the public.
Info: 202-238-6949 or http://www.us.emb-japan.go.jp/

September 12 to 29
Exhibition "Super Phat"
Visual Arts Gallery
School of Visual Arts (SVA)
60 West 26th St., 15th Floor, NYC
Japan Alumni Association present "Super Phat," a multimedia exhibition that highlights the work of Japanese alumni and alumni living in Japan. Working in a variety of media, more than 40 established and emerging artists explore how their exposure to Japanese and American cultures have influenced their work. The word "phat" in the exhibition title, plays off the word "fat," referring to work that has adopted, absorbed, taken in, eaten and digested culture and has grown, extended and expanded because of that absorption. Forty-one artists have produced illustrations, photographs, paintings, sculpture and video installations as result of this fusion between Japanese and American cultures.
Info: 212-592-2145 or www.schoolofvisualarts.edu/

September 15 & 16
Bonsai Exhibit
Ohio House, 4700 States Drive, Philadelphia, PA
See a beautiful display of Bonsai trees in the perfect setting at Shofuso. On Sat at 2pm, tour the display with Mike Marinelli, President of the PA Bonsai Society. Bonsai's are also for sale.
Info: 215-878-5097 or www.shofuso.com

September 20 to 26
Capa Wearable Art
Alluring kimono fabric costumes by Shuka Naruo
The Nippon Gallery at The Nippon Club
145 West 57th St., NYC
For two decades, Ms Naruo has been making unique articles of clothing from kimono fabrics that are not only beautiful in color, but are also light-weight, exquisitely assembled and seasonally versatile. Her innovative approach to sewing is considered cutting edge in the clothing industry and presents a whole new level of creative contribution to the design world. Admission fee is free.

Event Feature DESIGN: ISAMU NOGUCHI AND ISAMU KENMOCHI

Design: Isamu Noguchi and Isamu Kenmochi, is an exhibition that explores the dynamic and productive working relationship between artist-designer Isamu Noguchi and the man credited with the invention of what came to be known as Japanese Modern. For just under two years beginning in 1950, Noguchi and interior designer Isamu Kenmochi, who worked at the Industrial Arts Research Institute (IARI) in Tokyo, worked together, pushing at the boundaries that separated tradition from modernism, hand crafting from mechanical production. This exhibition explores this collaboration and other works by the two men with a rich selection of some eighty-five works borrowed from collections in Japan and the United States. These pieces trace Noguchi's early furniture design, including their impact on Kenmochi, while revealing the latter's important contributions to twentieth-century design.

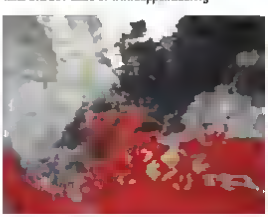
This exhibition presents furniture, interior and industrial design objects, drawings and photographs which illuminate the two men's shared interests in Japanese traditions of simplicity, craft, and functionality, and their commitment to combining these with experimental techniques and materials typical of modern Western design. The installation of Design: Isamu Noguchi and Isamu Kenmochi incorporate a variety of materials, objects and forms that evoke the era and places in which the two men worked. These include, for example, components of Kenmochi's "Living Art" installations.

September 20, 2007 to March 16, 2008
The Noguchi Museum
9-01 33rd Road, Long Island City, NY 11106
Info: 718-204-7088 or www.noguchi.org

Isamu Kenmochi and Isamu Noguchi seated together on Basket Chair, 1950. Photograph by Michio Noguchi. Courtesy The Noguchi Museum.

Info: 212-581-2223 or www.nipponclub.org

September 5 to 14
Yoriko Inakazu Harmonizing Traditional Japanese Painting with Contemporary Aesthetics
The Nippon Gallery at The Nippon Club
145 West 57th St., NYC
The Nippon Club presents "From Now into the Future Yoriko Inakazu Harmonizing Traditional Japanese Painting with Contemporary Aesthetics". Based in Fukuoka, southern Japan, Inakazu is an accomplished artist of Japanese style painting. Her use of soft colors and gentle brushstrokes gives liveliness to the flowers depicted in her art. Her American debut will include fifteen of her latest works. This exhibit showcases another dimension of her creativity by presenting the viewers with an opportunity to feel the energy and rhythm that flows through her art. With the intention of capturing the spirit of ancient Japanese aesthetics these works featuring natural materials including gold and silver on linen paper and mineral and ash based paints will be presented unframed in their natural state.
Info: 212-581-2223 or www.nipponclub.org



Performance

September 6
Keiji Shinohara Color Theory
Wesleyan University, Middletown, CT
Davison Art Center - DAC Main Gallery
Visiting Artist in Art and East Asian Studies and Phillip Wagoner Professor of Art History and Archaeology Artist and master ukiyo-e printmaker Keiji Shinohara combines traditional Japanese woodcut techniques with new materials. His multi-layered prints reveal abstracted landscapes and evocative explorations of the seasons and the natural world. The exhibition focuses on works created since 1995, when Shinohara started teaching at Wesleyan University. With 35 works, the show explores Shinohara's intricate process, from initial preparatory drawings to proof states and the finished prints. The traditional ukiyo-e process distinguishes between the artist, the carver of the woodblock and the printer. Shinohara performs all three roles, bringing his own vision to life. Gallery Talk at 5:30pm with Keiji Shinohara.
Info: 860-685-3355 or e-mail: boxoffice@wesleyan.edu

September 7 to 9
New York Hanjoter
Sage Theater
711 Seventh Ave., 2nd Floor, NYC
Rakugo can be best described as a Japanese sit-down comedy full of comic storytelling, with a history of about 400 years, and people still find new laughter in the same stories/story alone. This year New York Hanjoter will present Rakugo in English with Katsura Kaishi plus Shamisen-man dan musical story telling, juggling, magic, Lion Dance, and Japanese Taiko drumming. Katsura Kaishi is a traditional Rakugo comedian, and is the King of English Rakugo in Japan and worldwide.
Info: 212-302-6665, www.sagetheater.us (Sage Theater), www.rakugo-world.com, or email: kaishr@cf.mbn.or.jp

September 12 to 16, 19 to 22
Basil Twist's Dogugaeshi
Japan Society
333 East 47th St., NYC
A ferocious tiger appears amidst a bamboo thicket. The urban cityscape of Tokyo dissolves in the whirlpool of ritual and history. Renowned puppet artist Basil Twist forges a mysterious journey through a complex system of sliding screens inspired by the dogugaeshi stage mechanism in Japanese puppet theater traditions. Winner of a 2005 Bessie Award and a New York Innovative Theatre Artistic Achievement Award, Basil Twist's Dogugaeshi was originally commissioned, produced by and world premiered at Japan Society in November, 2004. Featuring live shamisen accompaniment by Yumiko Tanaka. Tickets for this program go on sale August 20, 2007.
Info: 212-715-1258 or www.japansociety.org

Lecture/Forum/ Film/Festival

September 8
Rochester Beginners Honkyoku Intensive
This intensive is for beginners (no experience necessary) and will consist of learning an entire Zen piece (HONKYOKU). Ronnie Nyogetsu Reishin Seldin will also be teaching private lessons at the Rochester Dojo. He will be teaching a class as well at Syracuse University, and performing at a benefit concert at the Rinzai Zen Buddhist Temple HOFNJI -on Friday.
Info: 212-929-1037, or email: nyogetsu@nyogetsu.com

Hop, Step, J-pop!

By Katherine Dacey-Tsuei

Pop Culture Shock

The year is 1965. Faced with dwindling demand for coal, a small mining operation plans to shut down, leaving more than 2,000 lifelong employees out of work. However, the company hatches a plan to save the town from ruin: build a Hawaiian-themed park on top of the area's natural hot springs, then hire the locals to sell tickets, play steel guitar, and dance the hula. Is this the latest Anglo-Celtic feel-good comedy? Actually, this is a true story that forms the basis of Hula Girls (Hula gâru 2006), an award-winning Japanese film now making the rounds on the American festival circuit. Most of the movie explores the relationship between a jaded ballerina and the motley crew of coal miners' daughters who struggle to master the hip-shaking basics under her tutelage. Though the plot may remind viewers of The Full Monty, the film's leisurely pace, appealing performances, and exhilarating dance sequences will win over even hardened cynics. Hula Girls just finished its theatrical run in New York City and will be traveling to Chicago, Seattle, San Francisco, Los Angeles, Phoenix, and Salt Lake City before Viz Pictures releases it on DVD this fall. If you've been interested in exploring modern Japanese cinema, this delightful crowd-pleaser makes a great place to begin your survey.

www.popcultureshock.com
www.midtowncomics.com

September 13
Sake & Beer Expo In Manhattan (TRADE ONLY)
The Kitano New York Penthouse (18th Floor)
66 Park Ave., NYC
JFC International, Inc presents a Sake and Beer Expo this fall in the Penthouse of The Kitano hotel in Manhattan This event includes the introduction of newly arrived items sake serving demonstrations, sake presentations from brewers (Kumamoto) and other special promotions It is a BUSINESS-to BUSINESS event, not open to the public. Advance registration is required Register online at www.jfc.com/sakeexpo/ Participants must be 21 and over to attend
Info: 718-456 8805 or www.jfc.com/sakeexpo/

September 16
Tea Ceremony
Ohio House, 4700 States Drive, Philadelphia, PA
Experience a traditional Japanese tea ceremony led by a local tea master Learn about the history and principles of Chanoyu (tea ceremony), drink a bowl of matcha (green tea) and taste a seasonal sweet. Space is limited & reservations are required (215-878-5097).
Info: 215 878-5097 or www.shofuso.com

September 18
East Asia's Future Role in Defining U.S Japanese Relations
Trianon Ballroom, Hilton New York
1335 Avenue of the Americas, NYC
Because they represent the world's two largest economies, the significance of U.S-Japan relations cannot be understated At the same time, any discussion of U.S-Japan relations must take into consideration the rising influence and roles of other East Asian countries This symposium explores economic and political issues in the region that will test the bilateral relationship in the coming decade as well as measures that can be taken to mitigate pressures Our distinguished speakers will offer a variety of political and economic perspectives on the increasingly complex and multilateral nature of U.S.-Japan relations Heizo Takenaka and Glenn Hubbard will be the presenters, having Richard Armitage as a keynote speaker and Tsuyoshi Sunohara as presider Admission is free however, registration is required
Info: 212-715-1247 or www.japansociety.org

September 19
"Japan meets America" New Era of Modern Japanese Cuisine with All Star Japanese Chefs
Ono Restaurant
18 9th Ave., NYC
The second Fundraising Event for JCCA-AMERICA will be held on Wednesday September 19, at the meatpacking district's trendy ONO restaurant Like the first event, many famous Japanese chefs will be featured including Kazuhiko Hashimoto (ONO), Nobuo Fukuda (SEA SAW) and Chika Tillman (Chikalicious) The event is separated into two parts including casual "Drinks & Music" at the outside lounge until 8pm and then the more formal "Sit down dinner" in the dining room from 8pm on Different menus will be served for each section Hors-d oeuvre and drinks (Sake Beer, Shouchu) for the lounge, 4 course menu + dessert prepared by contributing chefs for the dining room Ticket Price is $200 per person
Info: 718 329-6512 or www.jcca-america.org

September 22
Moonviewing (Otsukimi)
135 First Ave., NYC
Enjoy sushi and sake, sing songs and celebrate a successful harvest while watching the moonrise over the pine trees Space is limited and reservations are required by sending reservation form with payment by September 2 No tickets at the door
Info: 215-878-5097 or www.shofuso.com

September 28 to October 1
Hokkaido Food Products Fair
Mitsuwa Supermarket
595 River Road Edgewater, NJ 07020
Hokkaido, the northernmost area in Japan, is known for its affluent nature and regional food Dairy goods such as cheese, yogurt, custard pudding, and ice cream that come directly from their farms are quite famous. The croquettes, bread and desserts made from Hokkaido potatoes wheat, and Yubari melons are delicious and unforgettable The top quality seafood especially the crabs, scallops, and cod from the Sea of Okhotsk, are all a must-try Now you can taste the freshest Hokkaido food at the booths at this food fair through demonstrations It is a very rare opportunity for New Yorkers to experience this kind of bliss
Info 201-941-9113 or www.mitsuwa.com

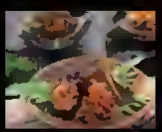
September 29
Celebrate Japan!
Penn Museum
3260 South St., Philadelphia PA 19104
The many sounds sights tastes, arts and traditions of Japan come together in Philadelphia during the Fall when the Japan America Society of Greater Philadelphia and the University of Pennsylvania Museum of Archaeology and Anthropology present Celebrate Japan! Co-sponsored by the Japan America Society of Greater Philadelphia, the Center for East Asian Studies at the University of Pennsylvania, the Friends of the Japanese House and Garden (Shofuso), and Continental Airlines this spectacular, family-friendly event features the intriguing melodies of the koto, the mesmerizing beats of Taiko drummers a performance of traditional Japanese songs, and an Aikido demonstration.
Info 215 890-4008 or www.jasgp.org/celebrate-japan

JAPANESE NUTRITION EDUCATION

Traditional preservative food "Tsukudani"

Traditional Japanese meals call for eating white rice as a side with some main dishes. They often have a little condiment on the rice that gives it an accent. Typical condiments are usually pickles and tsukudani*.

While the Hiramatsu Seafood Company has been famous for making tsukudani since 1924, they are trying to introduce tsukudani to consumers in the U.S. The only problem is that Americans do not eat rice the same way Japanese people do So Cerdic Tover from Peacock Alley invented a new tsukudani dish. Debuting at the Taste of Summer event in July, Cerdic served Asian Shigure (littleneck clam tsukudani, using a unique seasoning to add flavor), White Asparagus Salad, and Espresso Yuzu Caramel



It was a successful realization to see that we can use tsukudani to add a little saltiness and sweetness in certain dishes, while nutritionally getting calcium from fish used as the main tsukudani ingredient.

**Tsukudani* is small seafood, such as eel, sardine, young sardines, mackerel pike, sweet fish, littleneck clam, seaweed or sometimes meat that has been simmered in Japanese traditional seasonings including soy sauce and mirin to create a rich sweet/salt flavor Its name originates from Tsukudajima Island, located in downtown Tokyo, where it was first made in the Edo period in 1600 It was originally made as a preservative food to store small fish caught by fishermen As of today, Tsukuda-ni is more focused on flavor itself Although the taste has been modified to match current trends, it still has a nostalgic flavor on the dining table Many kinds of tsukudani are sold

Shigeko Fuke She is an experienced freelance journalist, covering the latest news within the New York area. She founded the Kids Foto-Photo Corporation JCCA-AMERICA in 2005 www.kids-foto.com

Ajinomoto Gyoza's Crunchy! Crunchy! Sweepstakes

Ajinomoto USA, manufacturer of Japanese frozen foods, launches a sweepstakes where entrants can win one of 250 kitchen appliances. The Crunchy! Crunchy! Sweepstakes will run from Wednesday August 1 through Sunday September 30, 2007 and is open to legal residents of the United States. No purchase necessary to enter the sweepstakes. Ajinomoto invites consumers to vie for a chance to win one of 50 Grand Prizes- a Zojirushi Gourmet d'Expert ®

Info: www.ajifrozenusa.com/Sweepstakes07

New Sake Launch! Ozeki Hana Awaka- Brighten Your Day with a "Sparkling Flower"

Ozeki Hana Awaka (Sparkling Flower)-the Chinese characters for this sake are Hana (flower), Awa (bubbly/sparkling) and Ka (aroma) and will be introduced to New Yorkers this fall. Its floral essence and bubbles have a sweetness and acidity that are quite refreshing and bring you another dimension to the pleasures of sake.

Info: 831-637-9217 or www.ozekusa.com

Hello Kitty™ Joins New Calpico® Lychee Debut!

CALPICO® launches its newest and most exotic fruit flavored drink yet, CALPICO Lychee. Lychee, commonly referred to as the Queen of Fruits, is known for its ruby beaded skin and its inner layer of sweet, succulent fruit. The pairing of CALPICO also Lychee creates a taste unlike any other as it delivers flavors from the Orient. Best when chilled CALPICO Lychee will retail only to the U.S. market in packages featuring four unique Hello Kitty™ characters. CALPICO products are generally available in local Asian supermarkets across the U.S., serving Japanese Chinese, Korean and other communities. *Info: www.calpico.com*

JETPACK Fight DHT on-the-go

While genetics are partly to blame for hair loss, the root of hair loss is due to a chemical change in the body - DHT a natural substance in your body that causes hair follicles to weaken and shrink. MIN New York's innovative dual-function DHT Cleansing System strengthens hair and inhibits DHT scientifically proven to cause hair loss for both men and women. Now this revolutionary system is available in a convenient travel-friendly JetPack. MIN New York's DHT Cleansing System includes: DETOX clarifying treatment, WASH daily shampoo, and FORTIFY daily conditioner. Also available individually. *Info: 212-206 6366 or www.min.com*

Get a Real Bubble Tea at Cecel Café Crepe!

Cool tea shows up at Cecel Café Crepe this summer and it is Bubble Tea. The Bubble Tea (Black Tapioca) is selling at $3.75. What sets Cecel Café Crepe apart from other cafes is that while most other places use powdered tea, Cecel uses real tea for this delicious drink. So enjoy this tasty and authentic Bubble Tea and one of NY's most creative crepes at Cecel Café Crepe! *Location: 135 First Ave., NYC Info: 212-460-5102*

"Wine is a really great match with Japanese cuisine" – Italian Wine Tasting

To our surprise, wine is a really good match with Japanese cuisine. Komegashi Too will hold an Italian Wine Tasting event on Tuesday September 11th from 6:30pm to 9:30pm. They have selected a few Italian wines including sparkling...two types of Pinot Grigios and a few great reds from Valpolicella and Toscana. Experiencing our chef's excellent food while sampling fabulous wines makes for a great evening with a gorgeous view of the Manhattan skyline. $45 (plus tax & gratuity)

Location. Komegashi Too 99 Town Square Place, Jersey City, NJ Info. 201-533-8888

Jazz Thursdays @ CHANTO Restaurant and Sunday Sake Tasting dinner

Live jazz music is performed every Thursday at CHANTO Restaurant, with a special jazz dinner menu. No cover charge. In September, availability is on the 20th and 27th from 8pm. On Sunday September 23, dinner with a Sake Tasting will be held, featuring a special tasting menu paired with a series of premium sake brands from three prestigious sake brewers, Shichiken, Dassai and Kudoki-Jozu. Sake sommeliers of the participating sake brewers will serve and talk about selected sake at each table. Check out CHANTO's website for details (www.chantonyc.com) or call 212-463-8686 for reservations. *Location: 133 7th Avenue South (bet. W10th & Charles St.)*

A Profound Way to Enjoy Sake is Introduced to New Yorkers: Sake Hana event

The sake connoisseur's hangout, Sake Hana on the Upper East Side, presents the "How to enjoy Sake – the Authentic approach" seminar event. It starts with a lecture and demonstration of the 2-month sake manufacturing process by Mr. Tsushima Kitahara of the famous Shichijin Junmai Daiginjo brewery Yamanachi. Afterwards, experience the many different tastes of sake according to the five different temperatures, to find the best temperature for your sake enjoyment and its perfect pairing dishes. $40 (tax & tip included)

Date: Saturday, September 15 at 6:30pm. Location: Sake Hana 1501 2nd Ave., (bet. 78th & 79th St.) Info: 212-327-0582

"WHAT IS ZEN?" Photography Contest– 1st Prize is a 7 Day Trip to Japan

ZEN GREEN TEA LIQUEUR (Suntory Ltd), America's first super-premium green tea liqueur, invites consumers 21 and over to participate in the first ever "What is Zen?" photography contest for a chance to express their interpretation of ZEN and win a trip for two to Japan. The winning photograph will be a modern expression of the Zen philosophy and one that demonstrates both passive and active forces in a stylish and exciting way. Rules and Regulations are available upon request.

The contest will begin on August 13 and run through December 15, 2007. The winner will be announced January 4, 2008.

Info: 212-477-8990 or www.zen-greentea.com

Dr.CI:Labo Fall 2007 Do not miss the famous September Gift campaign!

Summer will be over soon and Dr.CI:Labo is happy to announce our fall 2007 campaign. Get ready to revitalize your sun-exposed summer skin and renew your beautiful natural glow. On September 14, 2007 a very special new brightening item, Extreme Close Up 80 Point stick will be launched with the Gift with Purchase program. This gift set includes the original Dr.CI:Labo red tote bag and the best seller signature item Aqua-Collagen-Gel Super Moisture 15g size.

Info: Dr.CI:Labo USA www.drlabousa.com or 1-866-924-5226

Special events at Franklin Station Café in September – Flamenco Night

Franklin Station Café, a Malaysian and French bistro in a hip Tribeca location, presents Flamenco Night on September 14 and 28th, featuring flamenco artists, Franklin Diaz and Raul Ortega respectively. The performances of the very gifted abo talented dancers are totally fascinating and will enrich your evening in New York City.

Location. 222 West Broadway, NYC Info: 212-274-8525 or www.franklinstationcafe.com

CORRECTION.

In the last August issue, the article PEOPLE on page 2 and 3, there were two incorrect notations. First, the General Manager Mr. Hans C. Bakse is a Danish hotelier at the Kitano New York Second, about 70% of their customers are non-Japanese (about 10% are from Europe) while 30% are. The Kitano New York is a serene, discreet, elegant place to stay in New York City.

The Kitano New York 66 Park Ave., NYC

Happenings Feature

You Know What happened?

Clean is Happy! Japanese Technology Reminds Us of This Basic Pleasure

On August 9 at Times Square, the Wall Street area and Penn Station, the Washlet® PR event was held. Washlet® is the most popular brand name in Japanese bidets or warm-water cleaning toilet seats, which is one of the most advanced types of toilets sold worldwide. This sophisticated and high-tech toilet with cleaning functions is indispensable once you experience it – for your cleanliness, health and happiness. This toilet system has additional features such as a blow dryer, seat heating, massage options, water jet adjustments, automatic lid opening and flushing after use, as well as a warm water shower cleaning device. This style of toilet has been quite popular all over Japan since the 1980s and is now being introduced to American people. The PR events were quite successful, getting many people's attention. Everyone is very curious about the "Clean is Happy" promotion. You can see the billboard ad in Times Square. Access www.cleanishappy.com to enter the sweepstakes campaign to "Win a Washlet® – free and clean." The comfort and cleanliness that the Washlet's® hygiene system offers will make you wonder how you could have ever survived without it.

Info: 770-757-3327 or www.cleanishappy.com

CHOPSTICKS NEW YORK

SURVEY PERIOD: SEPTEMBER 1 (SAT) – SEPTEMBER 30 (SUN)

TAKE OUR SURVEY AND WIN A GORGEOUS PRIZE!

- **A PAIR TICKETS FOR BUSINESS CLASS DOMESTIC FLIGHT (1)**

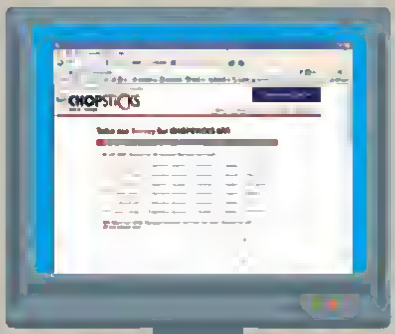
- **TEA SET (1)**

- **RICE BOWL SET (1)**

- **GLASS SAKE CUP SET (1)**

- **CHOPSTICKS NY ORIGINAL TENUGUI (30)**

CLICK



NOW!!

WWW.CHOPSTICKSNY.COM

TO ENTER: To enter the drawing, take our survey at Chopsticks NY's Website: www.chopsticksny.com. Only one entry is allowed per entrant's mailing address. PRIZES: Grand Prize: One (1) a pair tickets for business class domestic flight. Second Prize: Three (3) Japanese tableware. Glass sake cup set (1). Tea set (1). Rice bowl set (1). Third Prize: Thirty (30) Chopsticks NY original tenugui (Japanese hand towel). Prizes cannot be redeemed for cash. DRAWINGS: A total of 34 winners will be selected at the end of survey period in a random drawing from all eligible entries. The drawing will take place on October 1st, 2007. The Grand Prize Winner will be notified by certified mail, phone, and/or email (if provided) within two weeks after the drawing. If the Grand Prize Winner cannot be contacted in the first attempt, Trend Pot will make a second attempt. If no contact is obtained, Trend Pot will not make any other attempt. Prizes for other winners will be mailed with no other contacts. If the prize is returned, no further attempt will be made and the prize will be forfeited. GENERAL TERMS AND CONDITIONS: Open to individual legal residents of the United States. Trend Pot may disqualify any individual it believes to be tampering with the entry process, drawing or the operation of this survey, to be acting or with intent to annoy, abuse, threaten or harass any other person. By accepting the prize, each winner releases Trend Pot from all liability, responsibility with respect to the function, ng of the prize (including any property loss, damage, personal injury or death it causes).

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At Terry May, we believe that all of your precious celebrations should be filled with beautiful and memorable moments. With the best-in-quality fresh-cut flowers and in-house faux floral designs, we offer you timeless and sophisticated pieces at a remarkable value. We pride ourselves in being among the few places in the city where bending over backwards for you is our distinct pleasure.

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